



Catering by Design

Corporate and Social Catering / Break Catering



August 1, 2022 – July 31, 2024

The McKimmon Center

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Catering by Design

About Us

Since 2000, **Catering By Design** has served delicious made-to-order food and provided expert catering services for thousands of special events across the Raleigh-Durham “Research Triangle” area. Our menus draw from years of experience and a diverse range of cuisines and cultures. We understand that the food we prepare is crucial to the success of the events we undertake.

At Catering By Design, great food is just the starting point. There’s a reason folks consider us one of the leading Raleigh catering companies. We work closely with our clients to ensure that we help them to realize their vision. We have established an outstanding reputation because of our consistent focus on quality food and exceptional service. An essential part of our ability to deliver quality food and exceptional service is our teamwork – built by a culture of respect, kindness and cooperation. This is at the core of who we are. In 2012, Catering By Design was honored with the Service Excellence Pinnacle Award, presented by the Raleigh Chamber of Commerce. We don’t just say we’re one of the leading Raleigh catering companies. We’ve got the hardware to prove it!

When the big day arrives, we will go the extra mile to make sure that the event goes off without a hitch. If guest and buffet tables need attention or arranging, we’re always happy to jump in. Our goal is to make sure that every event goes smoothly. Great food and happy, servant-oriented staff are a big part of each successful event.

Catering by Design

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Policies & Procedures

Contact Information

The office hours are Monday – Friday from 8:00am – 4:00pm. During the office hours, you can call us at (919) 481-2366. You can also email Mendy at mendy@catering-by-design.com

Booking

To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked (3) business days in advance (including menu choices and number of guests). Events of 100+ guests require a minimum of (5) business days. Saturday and Sunday events must be finalized by 3:00 pm on the preceding Tuesday. Based on our availability & menu requests we may be able to book with less than (3) day notice. Note: Saturday and Sunday are not considered business days for the purposes of booking, confirming, or altering a previously booked event.

A sales proposal will be presented to you for review and approval signature prior to the event. Please check all event information carefully, sign the proposal where requested, and return to Catering By Design to confirm your event.

Guarantee Policy

Breakfasts, Breaks, Boxed & Buffet Lunch/Dinner

The estimated guarantee for the number of participants attending an event needs a minimum of 3 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday–Friday) in advance of the event but cannot fluctuate by more than 10% from the original estimate. If no change in guarantee is received within that 48-hour period, the number given 3 business days out will be invoiced.

Social Events – Reception, Plated Dinner, and Bar Services

To ensure that your event go smoothly, we ask that you provide the guest count of 4:30 p.m. (5) business days before your scheduled event. Saturday and Sunday must be finalized before 4:30 p.m. on Monday. Food quantities, service items, and billings will be based on this number. We will make every effort to accommodate changes after this final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

Note: All correspondence with numbers and confirmations need to be made with a representative of our office either via phone or email.

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Menu Selection

Menu selection should be completed prior to contract approval. Custom menus, including special order items, require confirmation (10) business days prior to event. Catering By Design will do its best to accommodate last minute changes and special requests, but due to time constraints may not be able to fulfill.

Family Style & Plated Meals

Catering By Design offers the option of Family Style & Plated meals based on your needs. Please contact one of our Catering Coordinator for menu selections and pricing. Plated service requires our plated china package at \$8.00 per person and linens at \$21.00 per table (unless you request specialty linens). Since both Family Style & Plated meals are labor intensive, for any service beyond two hours and for additional staff we charge \$35/hour per additional staff member.

Minimum Orders

Minimum of (20) guests required for most orders, unless noted otherwise.

Cancellation Policy

An event may be canceled with no charges up to (2) business days prior to the event. Cancellation of services made less than (2) business days before the event may be charged in full. Events cancelled with less than the required notice will be assessed charges based on costs incurred.

Inclement Weather Policy

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will not incur any charges associated with their event. If the University remains open or has yet to officially close, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer 48 hours in advance for groups of less than 100 & 72 hours in advance for group of more than 100, to avoid any charges. If the client does not cancel within the designated time period, they are subject to be billed at the caterer's discretion based on costs incurred. All other scenarios will revert to the normal cancellation policy as stated in the menu.

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Liability

In accordance with the Wake County Health Department recommendations regarding food health & safety, it is McKimmon Center policy that all leftover food remains the property of the caterer & cannot be removed from the catered event space by the client. This policy is intended to limit the risk of food borne illness due to improper handling or storage of leftover food items. All leftover food & drink will be disposed of by the caterer at the conclusion of the meal function.

Staff Allowance

All service prices are based on a basic staffing fee with a 1.5 hour time frame; additional time charged at a rate of \$35/hour for each staff member – this includes partial hour.

Certain menu items require additional kitchen staff and are noted in the menu. Kitchen staff are charged at the rate of \$50/hour for each staff member – this includes partial hour.

Alcoholic Beverages

Catering By Design can procure/serve beer and wine, and serve liquor for your event. We offer an extensive list of beers and wines. According to The McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval. The bartender fee is a \$150 flat fee with a three-hour minimum of service. There will be no beer kegs or cash bars allowed.

Billing

A proposal will be sent to the client for approval. Once the proposal is approved, the estimate becomes the invoice and will be sent with final numbers, costs, and times. A 50% deposit is required to hold the date and the remainder of the balance is due on the date of your event via credit card (AMEX, Visa, or Master Card) or no later than 20 days after the completion of the event via invoice. Invoices not paid within the time frame are subject to 1.5% late fee. For further questions please contact us at the catering office.

Service Pricing Section

All menu pricing is based on disposable (plates, flatware, placemats, and napkins), as well as linens for the buffet and beverage stations.

China upgrade is \$8 per person, and includes plates, flatware, and glassware.

60" round guest table linens may be provided for \$21 per table.



Breakfast Buffets

Pricing includes disposable cups, plates, flatware, placemats, and napkins.
20 Person minimum. Coffee and ice water are included.

Life's a Quiche- \$14.00

Cupcake Quiche
Florentine
Fresh Cubed Fruit
Ham & Swiss
Bacon
Assorted Mini Muffins

Breakfast Sandwiches- \$14.00

Ham & Cheese Biscuit
Sausage & Cheese Biscuit
Bacon, Egg & Cheese Biscuit
Fresh Cubed Fruit
Diced Breakfast Potatoes
(Substitute croissants for an
additional \$.50)

Nice & Light Menu- \$15

Hard Boiled Eggs
Individually Assorted Yogurt
Fresh Cubed Fruit
Coffee Crumb Cake

Top of the Morning Breakfast-\$16.00

Scrambled Eggs
Bacon & Sausage
Fresh Cubed Fruit
Bagels with Butter & Jelly

Build Your Own Breakfast Buffet

Scrambled Eggs or Quiche Casserole- \$5
Bacon (2pcs)- \$3 pp
Sausage Patty (1pc)- \$3 pp
*Cinnamon Rolls, Bagels, or Biscuits- \$2
*Danish or Croissants- \$2 pp
*Fresh Fruit- \$4 pp
Home Fried Potatoes- \$3 pp
*Yoplait Yogurt- \$4 pp
(Minimum order- \$100)

Deluxe Continental Breakfast- \$14

Freshly Baked Assorted Danishes Freshly
Baked Assorted Breakfast Breads Freshly
Baked Cinnamon Buns
Bagels with Cream Cheese & Butter Fresh
Cubed Fruit

Sales tax not included.



Specialty Boxed Lunches -\$17

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins.

20 Person minimum. Add \$4.00 per person weekdays after 4pm and weekends.

You may mix and match sandwiches, but sides and desserts must all be the same

Monterey Chicken Salad

Chicken Salad with Grapes, Pecans, and Duke's
Mayo on a Croissant

***Spinach- Avocado- Cheddar**

Fresh Made Avocado Spread, Sliced Tomato,
Baby Spinach, Cheddar Cheese on 9-Grain
Bread

Turkey Avocado BLT

Oven Roasted Turkey, Guacamole, Green Leaf
Lettuce, Sliced Tomato Hickory Smoked Bacon
on Ciabatta Roll

Filet of Beef

Thinly Sliced Filet of Beef Tenderloin, Lettuce,
Tomato, and Horseradish Mayonnaise on French
Baguette

Chicken Panini

Marinated Grilled Chicken, Lettuce Tomato,
Fresh Mozzarella Cheese and Pesto
Mayonnaise on Ciabatta Roll

Italian

Ham, Salami, Capocollo and Provolone, Lettuce,
Tomato on an Italian 8" Sub Roll

Side Dish Choices: (Choose 2)

Penne Pesto Salad
Red Skin Potato Salad
Fresh Cubed Fruit
Marinated Cucumber & Tomato Salad
Broccoli Salad

Dessert Choices: (Choose 1)

Chocolate Chip Cannoli
New York Style Cheesecake
Cookies & Brownies
Lemon Bars

*This represents a light and healthy option.
Sales tax not included.



Boxed Lunches

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins.
20 Person minimum. Add \$4.00 per person weekdays after 4pm and weekends.

Assorted Boxed Lunches

(Pricing Below)

Classic Boxed Lunches- \$14

Client of Chef's Choice of Sandwiches- Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Tuna Salad, Chicken Salad, or Vegetable Sandwiches.
Includes Potato Chips, Fruit, and Cookies or Brownies

Vegetarian Box Lunch- \$16

Spring Mix, Tomato, Cucumber, Carrot & Dill Havarti Cheese, with Avocado Aioli
on 9-Grain Bread Red Skin Potato Salad
Potato Chips
Blondie Bars

Vegan Box Lunch- \$16

Hummus, Tomato, Cucumber, Roasted Red Peppers and Baby Spinach Wrapped in a Whole Wheat Tortilla,
Vegetable Pasta Salad
Potato Chips
Fresh Fruit Cocktail

Gluten Free Box Lunch- \$16

Turkey, Ham, Roast Beef or Grilled Chicken with Lettuce, Tomato and Choice of Cheese on Gluten-Free Bread,
Marinated Tomato & Cucumber Salad
Gluten-Free Potato Chips
Fresh Fruit Cocktail

*This represents a light and healthy option.
Sales tax not included.



Specialty Salad Boxes

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins.
20 Person minimum. Add \$4.00 per person weekdays after 4pm and weekends.

All Salad Boxed served with Fresh Fruit Salad and Cookie

House Salad- \$11

Fresh Greens, Cucumber, Carrots, and Tomatoes with your Choice of Dressing

Caesar Salad- \$11

Fresh Romaine Lettuce, Parmesan Cheese, Croutons with House Made Caesar Dressing

Cobb Salad- \$13

Fresh Romaine Lettuce, Hard Boiled Egg, Diced Ham, Diced Turkey, Tomato with Bleu Cheese Dressing

Add to any Salad

Chilled Grilled Chicken- \$3

Chilled Shrimp- \$4

Chilled Grilled Salmon- \$5

CBD Signature- \$13

Fresh Romaine Lettuce, Fresh Strawberries, Feta Cheese and Candied Walnuts with a Raspberry Vinaigrette Dressing

Southwestern- \$13

Fresh Romaine Lettuce, Black Beans, Cheddar Cheese, Tomatoes, Diced Onions, Tortilla Crumbles and Chipotle Ranch Dressing

Greek Salad- \$13

Fresh Romaine Lettuce, Tomatoes, Feta Cheese, Banana Peppers, Red Onion, and Kalamata Olives with Greek Basil Vinaigrette

Available Dressings

House Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette, Homemade Ranch, and Caesar

*This represents a light and healthy option.
Sales tax not included.



Staff's Favorite Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

Staff's Favorite Menu #1- \$17

Seasonal Greens with Tomatoes, Cucumbers,
and Carrots with House Vinaigrette Dressing
Pan Seared Chicken Marsala
Penne Pasta Tossed with Portobellos,
Roasted Peppers and Basil Cream
Sautéed Vegetable Medley
Dinner Rolls
Mini Dessert Assortment

Staff's Favorite Menu #2- \$19

Hand Tossed Caesar Salad
Marinated Grilled Chicken Breast
Lemon Garlic Sauce
Sliced Slow-Roasted Beef in a
Mushroom Brown Sauce
Mashed Potatoes
Sautéed Vegetable Medley
Dinner Rolls
Brownies

Staff's Favorite Menu #3- \$18

Seasonal Greens with Tomatoes, Cucumbers,
and Carrots with House Vinaigrette Dressing
Oven Roasted Herb Bone-in-Chicken
Homemade Pot Roast
Mashed Potatoes
Dinner Rolls
Cookies & Brownies

Staff's Favorite Menu #4- \$18

Baby Green Salad, Tomatoes, Cucumbers, and Carrots
with Balsamic Vinaigrette Dressing
Chicken Stuffed with Portobellos, Sun-Dried tomatoes &
White Cheddar
Penne a la Vodka
Sautéed Vegetable Medley
Dinner Rolls
Assorted Miniature Desserts

*This represents a light and healthy option.
Sales tax not included



Italian Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

Italian Menu #1- \$17

Caesar Salad
Bacon & Gouda Stuffed Chicken in a
Pesto Cream Sauce
Oven Roasted Rosemary Potatoes
Sautéed Vegetable Medley
Assorted Grilled Breads

Italian Menu #2- \$16

Caesar Salad
Hand Breaded Chicken Parmesan
Four Cheese Baked Ziti
Sautéed Vegetable Medley
Garlic Bread
Cannoli's & Lemon Squares

Italian Menu #3- \$16

Romaine Lettuce with Tomatoes, Cucumbers, with Balsamic Basil Dressing
Beef Lasagna
Penne Alfredo with Grilled Vegetables
Garlic Bread
Chocolate Brownies

Italian Menu #4- \$18

Baby Greens, Tomatoes, Cucumbers, and Carrots with House Vinaigrette Dressing
Pan Seared Chicken Florentine
(Fresh Spinach and Alfredo Sauce)
Herbed Rice Pilaf
Sautéed Green Beans with Roasted Red Peppers
Sliced Baguettes with Butter
Mini Cannolis

Sales tax not included.



Southern Comfort Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

Southern Menu #1- \$18

Pulled Pork & Memphis Rotisserie Bone-in-Chicken
served with Hot Sauce, Carolina BBQ Sauce & Tangy
Tomato BBQ Sauce
Coleslaw and Baked Beans
Rolls and Butter
Banana Pudding

Southern Menu #2- \$17

Seasonal Green Salad with Tomatoes, Cucumbers, and
Carrots with Homemade Ranch Dressing
Smoked BBQ Beef Brisket
Country Green Beans with Bacon
Creamy Macaroni & Cheese
Corn Bread and Butter
Strawberry Shortcake

Southern Menu #3- \$16

Seasonal Green Salad with Tomatoes, Cucumbers, and
Carrots with House Vinaigrette Dressing
Memphis Rotisserie Bone-in-Chicken
Garlic Mashed Potatoes
Green Beans
Corn Bread and Butter
Oreo Chocolate Mousse

Southern Menu #4- \$18

Seasonal Green Salad with Tomatoes, Cucumbers, and
Carrots with Homemade Ranch Dressing
Baked Ham with Apricot Mustard Glaze
BBQ Chicken
Macaroni & Cheese
Country Green Beans
Rolls and Butter
Cookies and Brownies

Southern Menu #5- \$16

Romaine Lettuce with Strawberries, Feta, Candied
Walnuts with Citrus Vinaigrette Dressing
Buttermilk Fried Chicken
Mashed Potatoes
Mini Corn on the Cob
Biscuits with Butter
Blondies and Brownies

Sales tax not included.



South of the Border Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

South of the Border Menu #1- \$17

Chicken and Ground Beef Tacos
Flour Tortillas and Taco Shells
Lettuce, Tomato, Onion, Cheddar Cheese & Sour Cream
Refried Beans and Cilantro Lime Rice
Tortilla Chips and Salsa
Sopapillas

South of the Border Menu #2- \$19

Fajita Bar- Add Shrimp for \$2/person
Steak and Chicken with Onions, Peppers & Fresh Cilantro with Flour Tortillas
Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo
Refried Bean and Cilantro Lime Rice
Tortilla Chips and Salsa
Strawberry Cheesecake

South of the Border Menu #3- \$18

Chipotle BBQ Ribs and Chicken
Marinated Black Bean Salad
Spanish Rice
Fiesta Corn
Tortilla Chips and Salsa
Carrot Cake

Sales tax not included.



All American Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

All American Menu #1- \$16

Burgers and Hot Dogs with Buns
Lettuce, Tomato, Onions and Cheese
Ketchup, Mustard and Mayonnaise
Marinated Pasta Salad
Fresh Fruit Salad
Cookies and Brownies

All American Menu #2- \$18

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with Homemade Ranch Dressing
BBQ Ribs
BBQ Chicken
Homemade Macaroni & Cheese
Assorted Rolls and Butter
Strawberry Shortcake

All American Menu #3- \$16

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with Homemade Ranch Dressing
New England Pot Roast
Buttered Egg Noodles
Assorted Breads
Oreo Chocolate Mousse

All American Menu #4- \$16

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with Raspberry Vinaigrette Dressing
Beef Tenderloin Tips with Chianti Mushroom Sauce
Red Skin Mashed Potatoes
Roasted Corn with Red Peppers
Rolls and Butter
Oreo Chocolate Mousse

Sales tax not included.



International Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

Tropical Menu- \$21

Baby Greens with Fresh Strawberries Feta Cheese, Citrus Vinaigrette Dressing
Cilantro and Lime Grilled Chicken in a Lemon Cream Sauce with Pineapple Relish
Grilled Teriyaki Salmon
Lemon Rice Pilaf
Hot Marinated Grilled Vegetables
Dinner Rolls

Caribbean Menu- \$20

Spinach Salad with Fresh Strawberries, Feta Cheese, Citrus Vinaigrette Dressing
Caribbean Jerk Chicken
Grilled Salmon with Pineapple Salsa
Red Beans and Rice
Mashed Sweet Potatoes
Sautéed Cabbage, Carrots and Red Onions
Pineapple and Cheese Cornbread

Mardi Gras Menu- \$16

Chicken & Sausage Jambalaya
Red Beans and Rice
Marinated Zucchini, Squash & Peppers
Cajun Cheese Bread
Buttermilk Beignets with Powdered Sugar

***Mediterranean Menu- \$15**

Greek Lemon Chicken
Steamed Herb Rice
Marinated Garbanzo Bean Salad
Sautéed Vegetable Medley
Cookies and Brownies

*This represents a light and healthy option.
Sales tax not included.



Sandwich Menu Lunch Buffet Options

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

That's a Wrap Menu- \$17

Grilled Chicken Wrap with Bacon, Romaine, Tomato and Ranch Dressing
Roast Beef & Cheddar Wrap with Onion, Mayonnaise, Greens and Tomato
Grilled Vegetable Wrap with Hummus and Balsamic Vinaigrette
Tortellini Salad
Fruit Salad
Chocolate Chip Cannoli's

Assorted Sandwich Menu- \$15

Slow Roasted Beef and Cheddar
Virginia Baked Ham and Swiss
Smoked Turkey and Provolone
Grilled Seasonal Vegetables on a Baguette
Seasonal Greens with Tomatoes, Cucumbers, and Carrots with House Vinaigrette
Marinated Pasta Salad
Cookies and Brownies

Build Your Own Sandwich Menu- \$16

Sliced Deli Tray with Ham, Turkey, Roast Beef and Salami
Sliced Cheddar, Swiss, Provolone
Assorted Sliced Breads and Rolls
Lettuce, Tomato, Pickles, Mayonnaise and Mustard
Red Skin Potato Salad
Fresh Fruit Salad
Assorted Cookie Tray

Sales tax not included.



Hors d' Oeuvre Buffet - \$28

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.
20 Person minimum.

Grilled Tuscan, Pita and Focaccia Breads
Humus, Olivada, Tomato Basil Spreads

Imported and Domestic Cheese with Fruit Garnish
Assorted Crackers

Parmesan Crusted Chicken Bites with Apricot Mustard

Spring Rolls with Zesty Orange Sauce

Miniature Crabcakes with Lemon Aioli

Beef Wrapped Portobellos with Sesame Ginger Demi Glaze

Chilled Marinated Grilled Vegetables



Express Menu Items

Max 75 guests

Nutra Grain Bars - \$2.95 each

Breakfast Bread (Serves 20) - \$3.95 each

Rice Krispy Bars (Wrapped individually, 20 servings) - \$2.50 each

Traditional Chex Mix (Individual Bags) - \$2.95 each

Gluten Free Muffins "Blueberry" (1 dozen minimum) - \$4 each

Individual Bags of Assorted Potato Chips (1 dozen minimum) - \$1.95 each

Beverages

Fresh Brewed Coffee - \$26

(Regular or Decaf, Grande Carafe 12-15 servings)

Canned Soft Drinks - \$2.00 each

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

Bottled Dasani® Water - \$2.00 each

Iced Tea - \$8.50/gal

Sweet or Unsweetened, 3 Gallon Minimum

Bottled Fruit Juices - \$2.50 each

Cranberry, Apple, or Orange

Lemonade - \$12.95/gal

(3 gallon minimum)



Trays, Displays, and Snacks

Seasonal Fresh Whole Assorted Fruit Bowl (Serves 20) - \$38

Seasonal Fresh Fruit Display (Serves 20/50) - \$50/\$120

Fresh Vegetable Display with Ranch Dip (Serves 20/50) - \$45/\$100

Cheese Tray with Crackers (Serves 20/50) - \$50/\$110

Fresh Fruit & Cheese Display with Crackers (Serves 20/50) - \$50/\$110

Hummus Display with Pita Chips (Serves 20) - \$35

Tortilla Chips with Salsa (Serves 20) - \$20

Kettle Chips (Individual Bags) - \$1.95 each

Assorted Dannon® Yogurts (Minimum of 20) - \$2.50 each

Greek Vanilla Yogurt (Minimum of 20) - \$3.95 each

Individual Trail Mix Bags (Serves 20) - \$2.50 each



À La Carte

From Our Bakery

Assorted Bagels - \$29/dozen
Cream Cheese, Butter, Jam

Assorted Petite Danishes - \$25

Yates Mill Bakery Desserts, Pastries & Sweets

Assorted Mini Muffins - \$18.95/dozen
Blueberry, Banana Walnut, Poppy Seed

Assorted Scones - \$36
Blueberry, Chocolate Chunk, Brown Sugar Cinnamon

Brownies/Blondies - \$18/dozen

Assorted House-Made Cookies - \$15/dozen
Chocolate Chunk, Sugar, Oatmeal Raisin

Breakfast Breads (Serves 12) - \$3.95 Per Person
Cinnamon Streusel, Marble Chocolate Chip, Lemon, Orange Poppyseed

Miscellaneous

Biscuits with Butter and Jelly (Minimum of 20) - \$2.00 each
Breakfast Biscuits (Ham, Sausage, or Egg)/20 - \$35