



# LORY STUDENT CENTER CATERING

COLORADO STATE UNIVERSITY

**Contact us:**

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[lscatering.colostate.edu/contact/](http://lscatering.colostate.edu/contact/)

**Pick Up Location:** LSC Event Planning Office Rm. 315

**Phone:** (970) 491-5332

**Business Hours:** Monday-Friday 8a.m. - 5 p.m.



- Vegan



- Avoiding Gluten



- Locally-Sourced

# Colorado State University

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**Lory Student Center Catering — a department of Colorado State University — is proud to help you plan your next banquet, reception, or company meeting.**

**One sustaining quality shared within the CSU community is its skilled team of professionals. Committed to customer service, Lory Student Center Catering takes pride in its work. Our staff members will treat your function as if it were their own.**

**Combining our team of specialists with the finest facilities and amenities will make the difference between an ordinary catering event and an organized, high-end occasion.**

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-  - Vegan
-  - Avoiding Gluten
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Coffee service



Fruit salad



Wrap



Pork tenderloin



Chocolate covered strawberries



# GENERAL INFORMATION

## Selecting a Menu

Our Catering Coordinators will help you plan the details of your event. Please call the Catering office at (970) 491-5332 with your requests at least two weeks before your event to ensure proper staffing and product availability. Menu and timing changes must be made at least one week before your event. Final head counts are due three business days before your event. Changes made after these deadlines might not be accommodated. While choosing a la carte options, please keep in mind the amounts needed for each meal period. An average lunch client should be prepared to serve six to eight appetizers per person versus a dinner meal period where the average is from nine to eleven.

## Linens, China, and Glassware Service

Most food and beverage prices include table linens, flatware, and dishes; some exceptions might apply. White linens may be available for an additional charge when not included in the cost of your menu. Contact the Catering Office for pricing. Catering equipment (glassware, plates, warmers, or coolers) is not available for rental or to borrow. All buffets will have the flatware and beverages on the buffet. Served meals will have the flatware and beverages on the tables.

## Deliveries

Catering can provide services for your event anywhere on campus and at other locations within the Fort Collins area. Delivery charges are based on the type of event, amount of equipment needed to set up, and distance from the Lory Student Center.

## Pricing, Payment, and Cancellations

The food and beverage prices are as they appear on the menu. Requests outside of the regular menu might incur additional charges. Prices are subject to change due to market pricing. Catering can customize menus for special pricing. Make billing inquiries within 10 days of the date of the invoice. Cancellations within 72 hours are subject to cancellation fees. If you have any questions regarding your invoice, please contact the Catering Director at (970) 491-7272.

## Outside Food

Lory Student Center Catering is the exclusive caterer of the Lory Student Center. Catering must arrange all food served in the Lory Student Center. Individual sack lunches are permitted in meeting rooms when conducting privately-attended meetings. The Lory Student Center staff can remove any food or beverage brought into a reservation space within the Lory Student Center without prior approval. Groups with multiple violations of this policy may lose reservation privileges for a time period to be determined by Lory Student Center officials.

## Tax and Gratuity

All Colorado State University departments and recognized student groups are tax and gratuity exempt. Other organizations under tax-exempt status are required to provide their tax identification number. Giving the staff a cash gratuity at the end of the evening is at the customer's discretion. A gratuity and applicable sales tax will be added to all other groups.

## Taking of Food

For health and safety reasons, guests are not allowed to take leftover food. All leftover food remains the property of the Lory Student Center. Leftover food is donated to the local Food Bank for Larimer County. If a client invites more people to eat leftover food than guaranteed, the guest will be charged an additional per person cost.

**BEVERAGES:** The following are served by the gallon or individually

**ASSORTED GOODS:** All priced individually (each)

**MARKET SNACKS:** Available all day and sold in bulk

**FROM THE BAKERY:** All priced per dozen



## BEVERAGES

- Brewed coffee** | \$28  
*includes half-and-half creamer, as well as assorted sweeteners*
- Specialty hot tea** | \$22  
*served with assorted specialty hot tea bags and includes half-and-half creamer, lemon wedges, and assorted sweeteners*
- Hot chocolate with marshmallows** | \$22
- Hot apple cider** | \$25
- Lemonade or fruit punch** | \$18
- Iced tea** | \$18
- Orange juice** | \$28
- Apple juice** | \$20
- Cranberry juice** | \$20
- Izze sparkling waters** | \$4
- Bottled water** | \$2.50
- Canned soda** | \$2.50
- Assorted Honest tea** | \$4
- Water set-up** per 50 people | \$15

## ASSORTED GOODS

- Whole fruit** 🍌 | \$1.50
- Assorted candy bars** | \$4
- Assorted ice cream bars** | \$2.50
- Assorted yogurt** 🍌 | \$2.50
- Chex Mix** | \$2
- Potato chips** | \$2
- Cracker Jacks** | \$4
- Rice Krispies Treat** | \$2
- Granola bars** | \$2

## MARKET SNACKS

- Salted pretzels** | \$8/lb
- Potato chips** | \$8/lb
- Onion dip** | \$7/pint
- Mixed nuts** 🍌 | \$22/lb
- Bulk granola** 🍌 | \$10/lb
- Vanilla yogurt** 🍌 | \$15/qt.  
*served with fresh berries*
- Harmony trail mix** 🍌 | \$16/lb  
*served with M&Ms*
- Tortilla chips** 🍌 | \$8/lb
- Guacamole** 🍌 | \$10/pint
- Salsa** 🍌 | \$7/pint
- Dried fruit** 🍌 | \$14/lb
- Chex Mix** | \$12/lb
- Peanuts** 🍌 | \$16/lb

## FROM THE BAKERY



- Bagels and cream cheese** | \$22
- Lemon bars** | \$22
- Assorted donuts** | \$22
- Assorted mini muffins** | \$16
- Assorted petite Danish pastries** | \$17
- Donut holes** | \$8
- Gourmet brownies** | \$30
- Rice Krispies Treat** | \$14
- Assorted breakfast breads** | \$14
- Gourmet cookies with edible images** | \$32  
*must give one week notice*
- Assorted gourmet cookies** | \$24
- Gluten-free cookies** 🍌 | \$30
- Almond sugar frosted cookies with sprinkles** | \$27



**PLATED SELECTIONS:** Served with your choice of freshly-brewed coffee and hot tea or orange juice. Additional \$3 per person for groups fewer than 15. Limited to two entrée selections per service. A \$5 per person charge will be added for each additional entrée selection.

**BUFFET SELECTIONS:** Served with freshly-brewed coffee, decaf coffee, hot tea, water, and orange juice. Additional \$2 per person for groups fewer than 15.

## PLATED SELECTIONS

### Farm Fresh | \$12

Scrambled eggs served with chef's home-style potatoes, applewood-smoked bacon, and fruit salad

### Canyon Breakfast Sandwich | \$13

Triple sec-battered French toast topped with crispy bacon, fried egg, and brie cheese sauce; served with hash browns and a side of fruit topped with chantilly cream; served with warm maple syrup

### Steak and Eggs | \$15

Southern-style grits topped with sliced sirloin steak, basted egg, and finished with hollandaise

## BUFFET SELECTIONS

### Green and Gold | \$15

Scrambled eggs served with chef's home-style potatoes, applewood-smoked bacon, assorted pastries, and a fresh fruit display

### Front Range Tacos | \$18

Scrambled eggs tossed with tomatoes, green chilies, and sautéed onions; Santa Fe-style black beans; chorizo; shredded Monterey and cheddar cheeses; chef's home-style potatoes; onions, green chili, sour cream, and salsa; corn and flour tortillas

### Hot buffet exclusive add-ons:

- *Sautéed seasonal vegetables* | \$2 per person
- *Silver dollar pancakes* | \$2 each
  - *Served with warm maple syrup*
- *Southern-style grits* | \$2 per serving
- *Triple sec-battered French toast* | \$2 per person
  - *Served with warm maple syrup*
- *Ham steak* | \$2 each
- *Buttermilk biscuits and country gravy* | \$3 per person



Breakfast fruit display



**MORNING FARE:** Morning Fare packages do not include decaf coffee; it is available upon request. Coffee service is unlimited for two hours. Additional \$3 per person for groups fewer than 10.



## MORNING FARE

### **Ram Classic Start | \$9**

Assorted whole fruit and assorted breakfast baked goods. Accompanied by orange juice, coffee, iced water, and assorted specialty hot teas.  
(minimum of 10)

### **Yogurt Parfait Bar 🍌 | \$11**

Low-fat vanilla yogurt and plain Greek yogurt with assorted fruits, nuts, and house-made granola. Accompanied by orange juice, coffee, iced water, and assorted specialty hot teas.  
(minimum of 10)

### **CSU Continental | \$11**

Assorted breakfast baked goods and seasonal fruit salad. Accompanied by orange juice, coffee, iced water, and assorted specialty hot teas.  
(minimum of 10)

### **Presidential Continental | \$14**

Assorted breakfast baked goods and sliced seasonal fruit display. Yogurt parfait bar with house-made granola, low-fat vanilla yogurt, and seasonal berries. Accompanied by orange juice, coffee, iced water, and assorted specialty teas.  
(minimum of 10)



**BREADLINE & GREENS:** All include chips, cookie, and beverage. For parties of 25 or more: choose 3; for parties less than 25: choose 2. Additional \$5 for each additional item.

*Boxes can be made gluten-free upon request for an additional \$2.00.*



## BOXED BREADLINE

### Lory Croissant | \$16

Smoked turkey, bacon, Swiss cheese, avocado, lettuce, and tomato on a butter croissant

### The Grinder | \$16

Genoa salami, pepperoni, capicola and Provolone cheese; topped with shredded lettuce, tomato; served on fresh ciabatta bread

### Garden Vegetable Wrap | \$14

Roasted squash and zucchini, pesto hummus, sautéed carrot, kale, bell pepper and ripe olives

### The Collegiate | \$16

Roast beef, smoked turkey breast, Dutch gouda cheese, tomato, and lettuce on freshly-baked bread

### Vegan Reuben | \$14

Avocado, tempeh, Dijon mustard, Russian dressing, and curtido on a fresh torta bun

### SUBWAY to GO Meal | \$14

Sandwich, cookie, soda, and bag of chips in a stackable box. Choose from: veggie, turkey breast, or Black Forest ham on white or wheat bread, and all will be topped with lettuce, onion, tomato, pickle, and green bell peppers



Boxed Lunches

## BOXED GREENS

### Southwest Salad | \$16

Blackened chicken, Monterey jack and cheddar cheeses, black bean and corn salsa, tortilla strips; rested on a bed of crisp romaine lettuce tossed with lime avocado and served with a lime cilantro vinaigrette.

*(Substitute tofu at no additional charge)*

### Colorado Salad | \$16

Mixed greens, grilled chicken, Gorgonzola cheese, candied pecans, dried cranberries, and apple wedges with balsamic vinaigrette.

*(Substitute tofu at no additional charge)*

### Citrus Vegan Salad | \$14

Citrus-infused quinoa rested on a bed of baby kale greens and topped with raw vegetables

## BROWN BAG LUNCH

### Turkey | \$10

Sliced turkey and Swiss cheese with lettuce and tomato on whole wheat bread

### Ham | \$10

Sliced ham and cheddar cheese with lettuce and tomato on Kaiser bun

### Vegan | \$10

Assorted fresh vegetables with a sunflower bell pepper spread on vegan ciabatta





**BEEF & WILD GAME ENTRÉES:** All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 per person charge will be added for each additional entrée selection.

## BEEF ENTRÉES

**Braised Beef Brisket** | \$20  
Lightly seasoned, slowly cooked, and thinly sliced; served with a smoky BBQ sauce

**Top Sirloin Steak** | \$25  
Marinated and charbroiled sirloin steak with a peppered demi-glacé, caramelized onions, and roasted red peppers

**Front Range Broil** | \$20  
Beef flank steak marinated in balsamic vinegar, spices, and olive oil; charbroiled and sliced thin; served with a roasted tomatillo salsa


**Filet Madagascar** | \$31  
Choice beef tenderloin topped with a rich brandied peppercorn sauce

**Prime Rib Roast** | \$24  
Slow-roasted prime rib; sliced and served with rich red wine au jus and horseradish sauce



## WILD GAME ENTRÉES

**Bison Short Ribs** | \$25  
Herb encrusted; roasted overnight in an Ranger IPA; served with a peach glacé

**Elk Tenderloin** | \$31   
Cocoa-rubbed, grilled, and served with brandied cipollini onions






**CHICKEN, SEAFOOD, PORK, & VEGETARIAN ENTRÉES** : All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 per person charge will be added for each additional entrée selection.

## CHICKEN ENTRÉES

**Pesto Chicken**  | \$20  
Oven-roasted chicken breast topped with a pest caprese salsa

**Pinot Noir Chicken**  | \$21  
Slow-roasted bone-in chicken served with a roasted shallot Pinot Noir demi-glacé

**Chicken Picatta** | \$21  
Sautéed chicken cutlets served with lemon, capers, sun-dried tomato, and artichokes

**Herbed Chicken**  | \$20  
Lightly-seared chicken breast topped with a Melba demi-glacé


## PORK ENTRÉES


**Pork Pommerey** | \$18  
Cajun-rubbed, slow-roasted, and served with a rich whole-grain mustard sauce

**Pork Tenderloin** | \$20  
Cherrywood-smoked and served with a Port wine reduction

**Pork Chop** | \$19  
Grilled boneless Tender Belly pork chop served with an apple chutney


## SEAFOOD ENTRÉES


**Green Curry Salmon**  | \$24  
Atlantic salmon with a lemongrass green-curry sauce

**Shrimp Scampi**  | \$24  
Jumbo shrimp served in a white wine and lemon-butter sauce with peppers

## VEGETARIAN ENTRÉES

**Risotto Neapolitan** | \$18  
Basil, roasted red pepper, and Parmesan risotto cakes served with blackened tofu and balsamic reduction

**Roasted Spaghetti Squash**  | \$17  
Slow-Agave-glazed spaghetti squash topped with roasted tomato Marinara

**Teriyaki Tofu**  | \$17  
Grilled tofu served with a pineapple Teriyaki sauce



Shrimp scampi

**THEMED BUFFETS:** All buffets include an iced tea, lemonade, and ice water station. For groups fewer than 15: add \$2 per person.



## THEMED BUFFETS

### Santa Fe Favorites | \$26

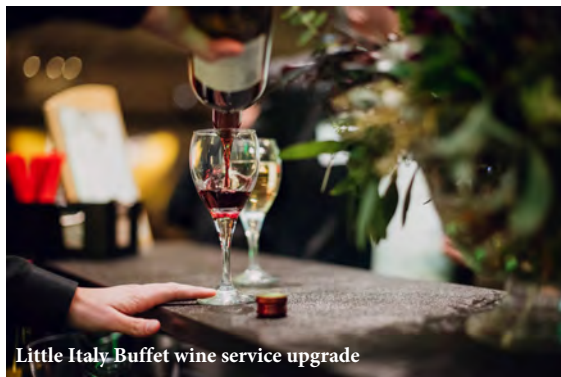
- Cucumber hominy salad 🍷
- Citrus chicken with mango relish 🍷
- Skirt steak 🍷
- Black beans and rice 🍷
- Green chili and cheese enchiladas
- Churros
- Flour and corn tortillas and assorted toppings

### Little Italy Buffet | \$27

- Antipasto display with cured meats, marinated vegetables, and cheeses
- Caesar salad with garlic croutons and shaved Reggiano cheese
- Pesto chicken 🍷🌱
- Pasta primavera
- Seasonal vegetable sauté 🍷
- Garlic bread
- Cannoli

### Athens Buffet | \$28

- Souvlaki chicken 🍷🌱
- Eggplant moussaka 🍷
- Flatbread
- Spanakorizo 🍷
- Mediterranean salad 🍷
- Sliced fruit with honey Greek yogurt dip 🍷



Little Italy Buffet wine service upgrade

### FOCO Buffet | \$30

- Field green salad with chèvre, candied pecans, and fresh berries and assorted dressings 🍷
- Colorado-sourced beef flank steak with a roasted shallot and Pinot Noir demi-glacé 🍷🌱
- Pasta pesto primavera
- Red quinoa rice pilaf
- Seasonal vegetable sauté 🍷
- Yeasted dinner rolls
- Berry crisp

### Classic Buffet | \$31

- Garden salad with assorted dressings 🍷
- Herbed chicken with a Melba demi-glacé 🍷🌱
- Colorado-sourced top sirloin steaks 🌱
- Roasted baby red potatoes 🍷
- Seasonal vegetable sauté 🍷
- Dinner rolls
- Peach cobbler

### Back Forty Barbeque | \$28

- Kohlrabi Brussels sprouts salad 🍷
- Slow-roasted brisket 🍷🌱
- Fried chicken
- Mac n' cheese
- Seasonal vegetables 🍷
- Buttermilk biscuits with honey butter
- Warm bread pudding with bourbon sauce



**LUNCH & DINNER BUFFETS:** All buffets include an iced tea, lemonade, and ice water station. For groups fewer than 15: add \$2 per person.

## LIGHT & EASY BUFFETS

### **Deli Buffet | \$16**

Sliced roast beef, ham, and turkey; assorted buns and breads, assorted sliced cheeses, sliced tomatoes, onions, lettuce, dill pickle slices, fresh fruit salad, mixed greens salad with assorted dressings, condiments, basket of kettle potato chips, and cookies

### **Soup and Salad Bar | \$14**

Mixed greens salad served aside diced ham, tomatoes, green onions, peas, croutons, shredded cheeses, and black olives; served with dinner rolls and sliced seasonal fruit; Choose one soup. **Soup choices:**

(please consult your Catering Coordinator)

### **Soup, Salad, and Sandwich Buffet | \$17**

Sliced roast beef, ham, turkey; assorted buns and breads, assorted sliced cheeses, sliced tomatoes, onions, lettuce, dill pickle slices, fresh fruit salad, mixed greens salad with assorted dressings, condiments, basket of kettle potato chips, cookies and brownies; Choose one soup.

#### **Soup choices:**

(please consult your Catering Coordinator)

## SINGLE ENTRÉE BUFFETS

### **Lasagna Buffet | \$15**

Casear-style salad, meat and cheese lasagna, vegetarian lasagna, tiramisu, and garlic bread

### **Mac n' Cheese Bar | \$16**

Cavatappi pasta with Dutch gouda sauce, candied bacon, spring onions, rock shrimp served with mixed greens salad with assorted dressings and cookies

### **Taco Bar | \$16**

Seasoned beef and shredded chicken served with hard shells, soft shells, black beans, shredded lettuce, chopped tomatoes, cheese, sour cream, salsa, and churros

### **Pasta | \$15**

Spaghetti with Alfredo sauce and meat ragout; served with Parmesan cheese, garlic bread, mixed greens salad with assorted dressings, and cookies

### **Burger Bar | \$17**

Ground beef patties, (vegan patties available upon request) house salad with ranch dressing, rolls (gluten-free rolls available upon request), cookies, home fries, and assorted toppings:

- Pickles
- Onions
- Lettuce
- Tomatos
- Ketchup
- Mayonnaise
- Sliced cheeses
- Mustard
- Bacon

### **Stir-fry | \$16**

Ginger-sesame coleslaw, pineapple fried rice with eggs, sesame chicken, vegetable spring rolls with sweet chili sauce, and fortune cookies

**DISPLAY TRAYS:** Priced per person

**PARTY PACKAGES:** Each basket serves 50 people; one or more baskets may be ordered.

**BREAKS:** Priced per person



Antipasto

## DISPLAY TRAYS

**Market cheese tray** 🍷 | \$8 per person  
Imported and domestic variety of cheeses with assorted crackers

**Vegetable crudité** 🍷 | \$6 per person  
Selection of seasonal vegetables with ranch dip

**Market fruit** 🍷 | \$6 per person  
Selection of seasonal sliced fruit with yogurt dip

**Mini sandwich** | \$8 per person (1.5 sandwiches per person) Includes chef's choice vegetarian and non-vegetarian sandwiches

**Antipasto** | \$9 per person  
Hard salami, pepperoni, prosciutto, capicola, roasted red peppers, pepperoncinis, olives, fresh Mozzarella, marinated asparagus, and cherry peppers

## INSPIRED BREAKS

**Recess** 🍷 | \$7  
Assorted granola bars, whole fresh fruit, bottled water, and assorted sodas

**Seventh-Inning Stretch** | \$10  
Warm Bavarian pretzels with Fat Tire mustard for dipping, Cracker Jacks, bottled water, and assorted sodas

**After-School Special** | \$10  
Sliced apples with peanut butter, trail mix bars, and Izze sparkling waters

**Chips n' Dips** | \$8  
Tortilla chips, queso, salsa, bottled water, and assorted sodas

## PARTY PACKAGES

**Southwest Spice** | \$325  
Chicken egg rolls, green chili and cheese bites, and spiced-battered green beans served with chips and salsa, sour cream, and guacamole

**Backyard Barbeque** | \$325  
Hamburger, and veggie burger sliders; pork rib tips; and baked potato skins served with ketchup, mustard, bacon pieces, and sour cream on the side

**Vegetable Garden** | \$275  
Fresh raw vegetable tray with jalapeño-battered zucchini, flatbread pizzas, and spanakopita with Tzatziki dipping sauce

**Chef's Basket** | \$250  
Let our chefs create something special for you by utilizing local and seasonal ingredients to include two hot and two cold appetizers of our chef's choice

**Pacific Rim** | \$300  
Kalua pork sliders, Teriyaki tofu skewers, sliced pineapple, sea-salted edamame, and coconut Macaroons

**Mediterranean** | \$300  
Gyro phyllo cups, falafel with cilantro dip, assorted vegetables and olives with hummus, walnut Baklava, and stuffed grape leaves



Meatballs

**HOT:** 50-piece per order (minimum)  
**COLD:** 50-piece per order (minimum)  
**CARVING STATION:** All items are served with the appropriate accompaniments and silver dollar rolls.

## HOT HORS D'OEUVRES

### PRESIDENT'S CHOICE:

- Crab-Stuffed Mushrooms** | \$180  
stuffed with lump crab and served on lobster cream sauce
- Baja Shrimp** 🍴 | \$200  
Chile-rubbed and served with tequila dipping sauce
- Bacon-wrapped sea scallops** 🍴 | \$240
- Warm spinach and chèvre artichoke dip** | \$175  
served with crostini and vegetables

### FACULTY & STAFF PICKS:

- Southwest Chicken Tortilla Spring Rolls** | \$90  
with sweet and sour adobo sauce
- Smoked Gouda Arancini** | \$85  
chili-rubbed and served with lime sauce
- Vegetarian spring rolls** ✓ | \$75  
with sweet and sour chili sauce
- Spanakopita Triangles** | \$100  
with Tzatziki dipping sauce
- Vegan Hongos** ✓ | \$100  
stuffed with quinoa and butternut squash
- Chicken Cordon Bleu Minis** | \$90  
stuffed with ham and served with Dijon cream sauce

### STUDENT FAVORITES:

- Fried Mozzarella Sticks** | \$85  
served with pizza sauce for dipping
- Buffalo-Style Hot Wings** | \$100  
served with bleu cheese dressing
- Meatballs** | \$95  
tossed in a gouchujang sauce
- Beef Fajita Sliders** | \$115  
served with house-salsa
- Angus Sliders** | \$100  
grilled and topped with melted cheddar cheese

## COLD HORS D'OEUVRES

- Vegetarian antipasto skewers** 🍴 | \$115
- Pimento beer cheese Vol-Au-Vents** | \$80
- Heirloom bruschetta caprese** | \$55
- Caprese kabobs** 🍴 | \$85
- Beef tenderloin bruschetta** | \$125
- Shrimp cocktail** 🍴 | \$200
- Assorted Lavash Rolls** | \$95

## CARVING STATION

- Roasted tenderloin of beef** 🍴 | \$200  
*serves approximately 25 guests*
- Boneless roasted breast of turkey** | \$225 *serves approximately 35 guests*
- Baked honey-glazed ham** 🍴 | \$200  
*serves approximately 40 guests*
- Roasted baron of beef** 🍴 | \$250  
*serves approximately 50 guests*



Vegan Hongos



Pepperoni Pizza

## PIZZERIA

### Cheese | \$16

Five-cheese blend on a thick crust dusted in herbs and spices

### Pepperoni | \$18

Five-cheese blend on a thick crust dusted in herbs and spices and topped with pepperoni

### Vegetarian | \$17

Five-cheese blend on a thick crust dusted in herbs and spices and topped with assorted vegetables

### Meat Lovers | \$18

Five-cheese blend on a thick crust dusted in herbs and spices and topped with assorted meats

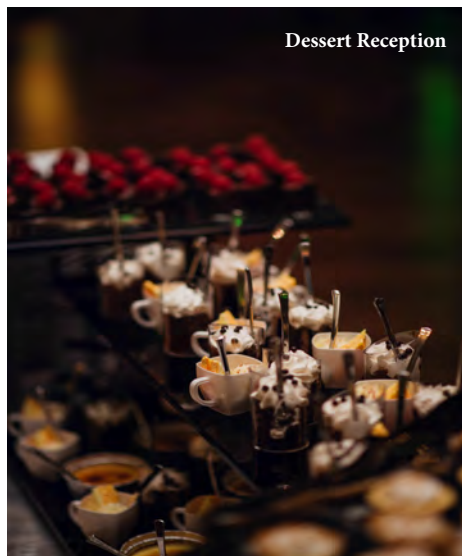
### Margherita-Style | \$16

Five-cheese blend on a thick crust dusted in herbs and spices and topped with basil and tomato

### Gluten-free cheese pizza \$16

(add \$.50 per topping)

(speak with a catering coordinator for options)



Dessert Reception

**PIZZERIA:** Standard 16-inch: 10 slices per pie & gluten free; (GF) 10-inch: 6 slices per pie  
**INSPIRED BREAKS:** Priced per person  
**PACKAGE:** For groups of 30 or more with continuous service for two hours DECORATED  
**SHEET CAKE:** Flavors: vanilla, marble, or chocolate MINI PASTRIES: Sold per dozen

## PACKAGE

### Dessert Reception | \$17 per person

- Assortment of whole cakes and pies
- Chef's choice of bite-sized sweets
- 100 percent Columbian regular coffee
- Decaffeinated coffee
- Specialty hot tea selections
- Ice water

## MINI PASTRIES

Mini chocolate cups with assorted mousse fillings  | \$26 per dozen

Assorted petit fours | \$25 per dozen

Assorted mini cheesecakes | \$30 per dozen

Chocolate-covered strawberries  | \$30 per dozen

Assorted truffles  | \$36 per dozen

Cannolis with ricotta and chocolate chip filling | \$28 per dozen

## INDIVIDUAL SWEETS

Dark chocolate piped with milk chocolate mousse  | \$5 each

Assorted pies | \$4 per piece (please inquire about available flavors)

Old-fashioned chocolate layer cake | \$5 per piece

Lemon cake | \$5 per piece

Carrot cake with cream cheese frosting | \$5 per piece

New York-style cheesecake | \$5 per piece

Seasonal berries and cream  | \$5 each

Salted caramel brownie trifle | \$5 each

## DECORATED SHEET CAKE

Flavors: vanilla, marble, or chocolate

Quarter sheet cake | \$40 serves 20

Half sheet cake | \$65 serves 40

Full sheet cake | \$110 serves 80

Custom options:

Edible image on cake | \$15

- Fillings: sweet cream cheese and vanilla custard  
apple, lemon, or blueberry | \$5
- Frostings: white, chocolate, or butter cream