



## **Welcome to 67 biltmore downtown eatery + catering**

67 biltmore is brought to you by the crew that operated Laurey's Catering for many years. We are honored to continue doing business out of our sunlit, historic building in downtown Asheville, and we look forward to the future.

When it comes to the food we make and serve, in many cases, we know the farmers and their farms. This is a point that has always been very important to us over the years. We rely on these longstanding relationships to help us source the produce, meats and seafood we need for our customers. We are very open to menu suggestions and ideas. We enjoy trying new recipes and experimenting with different cuisines.

We recycle and compost everything possible and try to conduct our business in the most sustainable and environmentally conscious way possible.

Whether you're hosting a fancy dinner party or feeding the folks in your office, we are available for both deliveries as well as full service catering. We also host private events in our "Gathering Room" and we offer an accommodating space for everyday meetings.

# Morning Foods

## Frittatas (gf)

Local eggs and seasonal fillings  
(round pan serves 6)  
\$18 per pan

## Breakfast Burrito

Vegetarian - Local Eggs, Black Bean, Spinach,  
Jack Cheese \$2.50 per person  
Bacon, Scallion & Cheddar \$3 per person

## Breakfast Meats (gf/df)

Applewood Smoked Bacon & Our homemade  
Maple Sage Sausage  
\$3.50 per person

## Breakfast Potatoes (gf/df)

Oven-roasted with herbs and spices  
\$2.50 per person

## Stone Ground Grits (gf)

w/ Yellowbranch Cheese  
\$2.50 per person

## Cinnamon Pecan French Toast Casserole

with Maple Syrup  
\$3.50 per person

## Fresh Fruit Salad (gf/df)

\$3 per person

## Muffin Sized Quiche

Local eggs and seasonal fillings  
\$3.50 per person

## Fresh Baked Muffins & Scones

Assortment of our Baker's favorites  
\$2.50 per person

## Coffee Cake

Pan serves approximately 12  
\$36 per pan

## Fresh Squeezed Orange Juice

\$16 per gallon (includes cups) 48 hour notice

## Hot Beverages

A blend of Shade Grown, Organic Regular and  
Decaf Coffee, Hot Tea  
\$16 for a 96oz box  
includes to-go cups, cream, stirrers &  
sweeteners

### The Breakfast Details:

Normal delivery rates apply to deliveries made after 9am. If you would like to have an earlier delivery, please ask about our fees.  
Also, if your delivery is needed before 9am, a minimum order may be required.

# Box Lunches

We serve our box lunches in individual clear boxes ("snap boys") that are biodegradable and they include a cutlery kit.  
Side choices include Pasta Salad, our *famous* Sweet Potato Salad or Potato Chips. gf/df substitutions available.

## The Wrap Box Lunch

Chicken Caesar, Turkey & Provolone,  
Ham & Cheddar, or Hummus & Roasted  
Vegetables, choice of side, and a fresh  
Baked Cookie  
\$9.50 per person

## Grilled Chicken Box Lunch

Grilled chicken, sliced and served on a  
Green Salad with Balsamic Dressing,  
choice of Side, a Baby Biscuit, and a  
freshly Baked Cookie  
\$10.95 per person

## Pan Seared Salmon Lunch

Sustainably farmed Canadian filet (4oz)  
on Fresh Green Salad with Balsamic  
Dressing, a Baby Biscuit choice of side  
and a fresh baked Cookie  
\$12.95 per person

## Sandwich Lunch

An overstuffed Sandwich of Smoked  
Ham, Turkey, Roast Beef or Hummus  
served with choice of Side, and a Freshly  
Baked Cookie  
\$12.50 per person

## Vegetarian Box Lunch

Three of our favorite salads!  
Sweet Potato Salad, Kale Salad, White  
Bean & Arugula, a Baby Biscuit and a  
fresh baked Cookie  
\$9.95 per person

## Maple Curry Chicken Salad Lunch

Chicken Salad served on a bed of lettuce,  
choice of Side, a Baby Biscuit, and a  
Freshly Baked Cookie  
\$9.95 per person

## The Southern Sampler

**(minimum order of 10 and advance  
ordering required)**

Crispy Baked & Fried Chicken Breast,  
Our favorite Vermont Coleslaw with  
Maple Syrup, Award Winning Sweet  
Potato Salad, a Baby Biscuit, a Brownie  
Triangle and Fresh Fruit Salad  
\$13.50 per person

## Beverages

### Freshly Brewed Iced Tea

Sweet or Unsweet, with all of the appropriate accompaniments (cups, lemons, ice, etc)  
\$6 per half gallon  
\$12 per gallon

### Assorted Sodas and Bottled Waters

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer and Mountain Valley Spring Water in a biodegradable bottle  
\$1.50 per person

### Homemade Lemonade

With all of the appropriate accompaniments  
\$6 per half gallon  
\$12 per gallon

## Lunch Platters

These make it easy to order for a group or office. It all comes on recyclable (or reusable) black platters that you can keep. Just pick the size that works best for you!

### Assorted Wrap Platter

A mix of Chicken Caesar, Turkey & Provolone, Ham & Cheddar or Vegetable Hummus  
Small (serves 12) \$65  
Large (serves 18) \$94

### 67 Biltmore's "Make Your Own" Sandwich Platter

A mix of our house roasted Turkey, rosemary Roast Beef, Smoked Ham & Cheeses with Annie's Organic Breads, lettuce, tomatoes & condiments on the side  
Small (serves 12) \$109  
Large (serves 18) \$162

### Pasta Salad Bowl

Small (serves 12+) \$29  
Large (serves 24+) \$49

### Fresh cut Fruit Salad Bowl (gf/df)

Small (serves 12+) \$32  
Large (serves 24+) \$59

### Sweet Potato Salad Bowl (*our award winner*) (gf/df)

Small (serves 12+) \$29  
Large (serves 24+) \$49

### Kale Salad Bowl, (gf)

with our Maple Balsamic Dressing  
Small (serves 12+) \$29  
Large (serves 24+) \$49

## Hors d'oeuvres

Here is a list of some of our favorites. If you don't see exactly what you'd like just ask and we'll design a menu just for you.

## Dips & Spreads

*\*Minimum order of 10 servings per item\* If you need gluten free crackers, just let us know!*

### Hot Spinach Artichoke Dip

Served with Garlic Pita Triangles  
\$3 per person

### Leek and Goat Cheese Dip

Served warm with Garlic Crostini  
\$3 per person

### Hot Crab Dip with Sherry

Served with Crackers  
\$3.50 per person

### Old Fashioned Pimento Cheese

Served with Crackers  
\$2.75 per person

### Smoked Trout Dip

Smoked NC Rainbow trout, Round Mtn.Chevre, herbs. Served with Crostini  
\$4 per person

### Mediterranean Spreads (gf/df)

**Baba Ghanouj:** creamy Eggplant & Tahini,

**Hummus:** puréed Garbanzo Beans with Garlic & Tahini

**Caponata:** Eggplant, Tomatoes and wonderful Mediterranean flavors

**Tapenade:** a blend of Olives and Herbs

**Artichoke & Roasted Pepper :** with garlic & parsley

All are served with Pita Chips  
\$3 per person, per spread  
minimum of 10 people per spread

## Fruits & Vegetables

### Market Fresh Vegetables (gf)

Slightly roasted or simply plain-Cherry Tomatoes, Red and Yellow Bell Peppers, Diagonal Carrot Coins, Broccoli, Sweet Potatoes and others as seasonally available served with herbed dipping sauce  
\$4.00 per person

### Bite-Sized Artichoke Cakes

With Roasted Red Pepper Aioli  
\$3.25 per person

### Roasted Baby Potato Wedges (gf)

Served with House Blue Cheese Dip  
\$3.00 per person

### Sliced Fresh Mozzarella

(seasonal)(gf)

With Basil Leaves and Tomatoes.  
Drizzled with Extra Virgin Olive Oil  
\$3.95 per person

### Skewered, Broiled Pineapple (df)

Glazed Hawaiian Style  
\$3.00 per person

### Fresh Seasonal Fruits (gf/df)

Whole Strawberries, Fresh Hawaiian Pineapple, Grapes, Fresh Melon~ the specifics will vary with the season.  
\$3.50 per person  
for a warm Chocolate Ganache Dip or Vanilla Sour Cream Dip add \$.50 per person

### Roasted Root Vegetables (gf)

NC Sweet Potatoes, Yukon Gold Potatoes, Parsnips, Winter Squash, Carrots & Turnips ~ Tossed with Garlic and Olive Oil, Slow Roasted  
Served with Maple Curry Dip  
\$4.00 per person

## Starters & Finger Foods

*\*please note- there is a minimum order of 10 servings per item\**

### Skewered Cumin Shrimp (gf/df)

Served with a Spicy Peanut Sauce on the side  
\$4.95 per person

### Baked and Fried Chicken Strips

Served with Chipotle Ranch or Lusty Monk Honey Mustard  
\$3.95 per person

### Local Artisan Cheeses

The best we can find for you.  
We like using cheeses from Looking Glass Creamery, Yellowbranch Farmstead, Round Mountain & others!  
Served with Lavosh crackers & Fruit Garnish  
\$5.00 per person  
~Add a selection of our Pickled Vegetables  
\$1.00 per person  
~Add a selection of jams & chutneys  
\$1.00 per person

### Assorted Puffed Pastry Items

#### Parmesan Cheese Straws

**Savory Bites** -fillings such as Pesto, Olive & Feta, Artichoke Parmesan, Roasted Red Pepper & Basil, Fig & Prosciutto, Cheddar & Bacon

**Goat Cheese Tart** ~ Herbs & Caramelized Onion

#### Gorgonzola & Onion Cheese Straws

\$3 per person/ per selection

### Sesame Chicken Satay (gf/df)

Spicy Peanut Dip  
\$3.95 per person

### Thai Beef Skewers (gf/df)

With Sesame, Mushrooms & Peppers  
Served with Spicy Chili Lime Sauce  
\$6.75 per person

### Chile Lime Marinated Chicken Skewers (gf/df)

With Avocado Cream Dipping Sauce  
\$3.95 per person

### Four options for Brie:

~ **Winter Brie** with Fruit Preserves & Toasted Almonds

~ **Brie Pinwheel** with Toasted Nuts, Fresh Herbs & Dried Fruits

~ **Crunchy Caramel Brie**

~**Baked in Puffed Pastry**

& Toasted Pecans:

All served with Crackers & Crostini

\$60 per wheel (serves about 25 guests)

### Bite-Sized Crab Cakes

Served with Dijon Tartar Sauce  
\$3.95 per person

### Chesapeake Style Steamed Shrimp (gf/df)

Served with Lemons and our own Spicy Cocktail Sauce  
\$4.95 per person

### Two Options for Bite Sized,

#### Local Beef Meatballs

~ Swedish style with Sour Cream & Dill

~ Italian style with house made Marinara & Parmesan Cheese

\$4.95 per person

### Bite-Sized Salmon Cakes

Fresh Atlantic Salmon

Served with Cilantro Mayonnaise

\$3.95 per person

### Bite-Sized Chickpea Cakes (gf)

Served with Tzatziki

\$3.25 per person

### Thin Sliced Bistro Steak

Served with Baguette & Blue Cheese Sauce or Balsamic Onion Relish  
\$6.75 per person

### Mini Galettes

Savory French Pastries  
\$4.25 per person

### **Service Staff is Needed for the Following:**

#### **Slow Roasted Tomato Bruschetta with Chevre Crumbles**

##### **Service Staff Required**

Roma tomatoes, oven roasted with fresh herbs, on Baguette topped with Round Mountain Chevre & broiled

\$3.75 per person

#### **Local Beef Sliders**

##### **Service Staff required**

Served on Annie's Rolls with Caramelized Onion and Horseradish Cream

\$6.75 per person

#### **BBQ Shrimp on Polenta Cakes (gf)**

##### **Service Staff required**

Topped with Chipotle Cream

\$4.95 per person

#### **Fried Green Tomatoes with Pimento Cheese (gf)**

##### **Service Staff required**

\$3.95 per person

#### **Shrimp Tempura**

##### **with John's Dunk Sauce**

##### **Service Staff required**

Made to order and passed, piping hot

\$4.95 per person

## **Entrees**

We make all foods to order using all the very best, freshest ingredients available. We require a minimum order of 10 people.

*Prices for most of these entrees listed are for conventional meats. This helps assure we'll be able to meet demands for events all year round. We are happy to source meats from our Local Vendors such as Hickory Nut Gap Meats, Highlander Farms, Beulah Farms, Brasstown Beef, etc. Please ask for current prices for local cuts.*

### **Chicken**

Laurey's Famous Baked & Fried Chicken (boneless) \$5.25 per person

Cider Roasted Chicken with Apples \$6.95 per person

Spinach & Prosciutto Stuffed Chicken \$5.95 per person (gf)

Chicken Marsala \$5.95 per person

Sautéed Chicken with Artichoke, Parsley, & Lemon \$5.25 per person (gf)

Chicken Cordon Bleu w/Dijonaise \$5.95 per person

### **Beef**

Rosemary Garlic Bistro Steak \$6.95 (gf)

Beef Tips in Wine \$6.95 per person (gf)

Sorghum Glazed Flank Steak \$6.95 per person

Glazed Meatloaf (local HNG beef) \$5.95 per person

Peppercorn Bistro Steak w/Herb Butter \$6.95 (gf)

Sage Roasted Beef Tenderloin with Horseradish Cream (gf)  
(serves approx. 10 guests) *market price*

### **Pork**

Herb Garlic Tenderloin \$6.25 per person (gf/df)

Honey Mustard Glazed Tenderloin \$6.25 per person (gf/df)

Pan Seared Tenderloin with Apples, Onions & Wine \$6.25 per person (gf)

NC style Pulled Pork BBQ with sauces \$5.95 per person (gf/df)

Rosemary Grilled Pork Chops \$5.95 per person (gf)

Fig, Fennel & Prosciutto stuffed Pork Loin \$6.95 per person (gf)

Ancho Roasted Pork Shoulder \$5.95 per person (gf)

### **Vegetarian**

Pasta Primavera w/ Roasted Red Pepper Sauce \$5.25 per person

Chickpea Cakes with Cucumber Yogurt Sauce \$5.95 per person (gf)

Black Bean, Cheddar, & Roasted Tomato Burritos

served w/ Pineapple Salsa \$5.50 per person

Portabella Marsala \$6.95 per person

Quinoa, Spinach, Walnut stuffed Portobella \$6.95 per person (gf, df)

Cornmeal Fried Tofu with Avocado Dip \$4.95 per person (gf, df)

Sesame Tofu & Roasted Vegetables \$4.95 per person (df)

Sweet Potato Gnocchi with Kale \$7.95 per person

Fried Green Tomato Stacks with Hummus & Roasted Veggies \$5.95 per person (gf, df)

Hearty Stuffed Peppers with Rice, Feta & Greens \$5.95 per person (gf)

### **Seafood**

Crab Cakes with Dijon Tartar \$7.95 per person

Shrimp Scampi w/ Pasta \$10.95 per person

Shrimp Puttanesca w/Pasta \$10.95 per person (tomatoes, capers, olives, anchovies)

### **Here is a list of readily available Fish. Prices are for dinner size (6oz) portions.**

Salmon (Canadian, sustainably farmed) \$7.95 per person

Mahi Mahi (wild caught) \$7.95 per person

Yellowfin Tuna Steaks (wild caught) \$8.95 per person

NC Rainbow Trout (local, sustainably farmed) \$7.95 per person

### **They can be prepared numerous ways including...**

*"Pan Seared" "Grilled" "Herb Roasted" "Nicoise style" (add \$2.50)*

# Sides

Here is a snapshot of various things we prepare on a regular basis. Please keep in mind that some of these are only available seasonally.  
Prices range from \$2.75 - \$4.50

## Potatoes

Sorghum Glazed Sweet Potatoes (df)  
Herb Roasted Potato Wedges (gf/df)  
Sunchoke Potato Hash (gf)  
Mashed Potatoes (gf)  
Whipped Sweet Potatoes (gf)  
Potato Au Gratin  
Roasted Fingerlings with Dijonnaise (gf)

## Greens & Vegetables

Maple Roasted Brussel Sprouts (gf)  
French Green Beans w/Lemon Zest (gf/df)  
Braised Collards (df)  
Charred Broccolini (gf)  
Asparagus (gf/df)  
Sautéed Spinach with Garlic (gf/df)  
Parmesan Roasted Broccoli (gf)  
Sautéed Kale & Onions (df)  
Blanched Sugar Snaps & Carrots (gf/df)  
Braised Fennel with Thyme & Orange (gf)  
Grilled Corn on the Cob & Herb Butter (gf)

## Grains & more...

Israeli Cous Cous  
Black Pearl Rice Medley  
Fennel Mushroom Quinoa (gf)  
Farro with Butternut Squash (gf)  
Grilled Radicchio & Sweet Peppers (gf)  
Celery Root Puree (gf)  
Cinnamon Honey Braised Turnips (gf)  
Truffled Cauliflower  
Braised Red Cabbage & Apples (gf)  
Grilled Assorted Local Squash (gf/df)  
Tomato Pie w/Yellowbranch Curds

# Salads

We are happy to advise on portioning if you have questions. Our salad recipes can be modified to meet certain dietary needs.  
Just let us know when you order!

## Lettuces

Local Lettuce, Yellowbranch Curds, Blueberries & Pecans  
with Citrus Vinaigrette \$4.25 per person (gf)  
Arugula, Radish, Walnuts, Shaved Parmesan &  
Shallot Vinaigrette \$4.25 per person (gf)  
Spinach, Almonds, Round Mountain Chevre with  
Blackberry Vinaigrette \$4.25 per person (gf)  
Spring Mix, Fresh Carrots, Cucumbers, Red Cabbage & Tomatoes  
with Balsamic Vinaigrette \$3.75 per person (gf)  
Kale Caesar with Polenta Croutons \$3.75 per person (gf)  
Kale Salad with Blue Cheese crumbles &  
Maple Dijon Dressing \$3.75 per person (gf)

## Pastas all \$2.75 per person

Parmesan Penne with Fresh Vegetables & Vinaigrette  
Dilled Rotini with Peas and creamy Ranch style Dressing (a  
Laurey's retro classic!)  
Pesto Pasta with Tomatoes & Shaved Parmesan  
Sesame Noodles in a Spicy Peanut Sauce  
Greek Style Cavatappi with Feta, Olives, & Tomatoes

## Shrimp & Fish

Picnic Tuna Salad \$4.25 per person (gf/df)  
Shrimp and Avocado Salad with Lime \$4.25 per person (gf, df)  
Vietnamese Shrimp & Rice Noodles \$4.25 per person (gf, df)  
Creamy Paprika Shrimp with Bay Seasoning \$5.25 per person (gf)

## Chicken all \$3.95 per person

Classic Chicken Salad (gf)  
Marinated Chicken with Red & Yellow Peppers in Red Wine  
Vinaigrette (gf, df)  
Tarragon Chicken Salad (gf)  
Chicken Salad Niçoise (gf, df)  
Curry Chicken Salad (gf)  
Pesto Chicken Salad with Roasted Vegetables (gf)

## Vegetables

Our Award Winning Sweet Potato Salad (gf, df)  
Roasted, Marinated Vegetable Salad (gf, df)  
Sesame Tabouleh with Bulghur (df)  
Traditional Creamy Potato Salad (gf)  
French Marinated Tarragon Potato (gf, df)  
Maple Cole Saw (gf)  
Shepherd's Salad with Cucumber, Tomato, Feta and Olives (gf)  
Black Bean and Corn Salad with Cilantro (gf, df)  
Asian Style Tofu Salad (df)  
Adam's Pickled Vegetables (gf, df)  
Broccoli Salad w/Bacon & Cranberries (gf)  
Hoppin John (gf, df)  
Italian Caprese with fresh Mozzarella (gf) (seasonal)  
Mango Avocado with Lime (gf, df)  
Syrian Chickpea Salad  
White Bean & Arugula (gf, df)  
Marinated Cauliflower, Caper & Red Pepper (gf, df)  
Edamame Salad (gf, df)  
Jicama Apple Slaw (gf, df)

# Casseroles and Lasagnas

Because we cook to order, some items may require advance ordering but if it's last minute, give us a call and we'll do what we can to help you out.

Our half size pans serve about (4) people and our whole casseroles serve about (9).

## Lasagnas

|   | 9"round | Whole |
|---|---------|-------|
| Traditional with HNG Beef                     | \$26    | \$52  |
| Homemade Italian Sausage & Roasted Red Pepper | \$26    | \$52  |
| Vegetarian (zucchini, bell peppers, etc)      | \$20    | \$40  |
| Spinach, Artichoke & Round Mtn Chevre         | \$21    | \$42  |
| Portobello Mushroom and Basil Pesto           | \$21    | \$42  |
| Pesto Chicken                                 | \$24    | \$48  |
| Chicken, Olives and Roasted Peppers           | \$24    | \$48  |

## Chicken

|  |      |      |
|--|------|------|
| Chicken Country Captain with Rice (gf, df) | \$23 | \$46 |
| Moroccan Chicken with Rice (gf, df)        | \$23 | \$46 |
| Chicken Cacciatore with Rice (gf, df)      | \$23 | \$46 |
| Chicken Pot Pie                            | \$19 | \$38 |
| Chicken Pot Pie w/Fried Green Tomato Crust | \$19 | \$38 |
| Chicken Tetrazini                          | \$19 | \$38 |
| Thai Curry Chicken w/Rice (gf, df)         | \$23 | \$46 |
| Chicken Gumbo with Rice                    | \$23 | \$46 |
| Spanish style Chicken with Wine            | \$23 | \$46 |
| Olives & Dried Fruits over Rice (gf, df)   |      |      |

## Beef & Lamb

|                                      |         |      |
|--------------------------------------|---------|------|
| Hearty Beef Stew                     | \$31    | \$62 |
| Beef Stroganoff with Egg Noodles     | \$31    | \$62 |
| Steak Pot Pie                        | \$27.50 | \$55 |
| Shepherd's Pie with HNG Beef (gf)    | \$27.50 | \$55 |
| Irish Lamb Stew                      | \$32    | \$64 |
| Braised Lamb in Wine w/ Polenta (gf) | \$32    | \$64 |
| Lamb Curry Indian style (gf)         | \$32    | \$64 |

## Pork

|  |      |      |
|--|------|------|
| Bacon Scallion Mac 'n Cheese                   | \$20 | \$40 |
| French Pork Stew with Root Vegetables (gf, df) | \$26 | \$52 |
| Ham & Cheddar Spoonbread                       | \$18 | \$36 |

## Vegetarian

|   |      |      |
|---|------|------|
| Eggplant Parmesan                                 | \$18 | \$36 |
| Polenta, Roasted Vegetables & Marinara (gf)       | \$16 | \$32 |
| Thai Curry Tofu & Vegetables with Rice (gf, df)   | \$18 | \$36 |
| Mac 'n Cheese with Roasted Vegetables             | \$18 | \$36 |
| Mac 'n Cheese (plain & creamy!)                   | \$16 | \$32 |
| Cheddar Vegetable Pot Pie                         | \$18 | \$36 |
| Indian style Butternut & Chick Pea Curry (gf, df) | \$18 | \$36 |

## Fish

|                                       |      |      |
|---------------------------------------|------|------|
| Shrimp & Grits (gf)                   | \$30 | \$60 |
| Thai Curry Shrimp with Rice (gf, df)  | \$30 | \$60 |
| Shrimp Gumbo with Rice                | \$30 | \$60 |
| Seafood Pot Pie (cod, salmon, shrimp) | \$30 | \$60 |

# Cakes & Sweet Treats

We are very proud of our sweets here at 67 Biltmore. All are made to order with the very best ingredients.  
The cake prices listed are for a two layer 9" round cake which yields 8-12 servings (though you can make them bigger or smaller if you like.)  
*Please note that because everything is baked to order, advanced notice is required for most orders (especially on a potentially busy weekend).*

## **The Ultimate Chocolate Cake**

The quintessential Devil's Food Cake  
with Chocolate Icing  
\$27 per cake

## **Our Own Carrot Cake**

Made from scratch, full of freshly-grated carrot, walnuts and dried fruits ~  
Very moist, very delicious- with Cream Cheese Icing  
\$43 per cake

## **Chocolate Mousse Cake**

Rich chocolate mousse  
layered with delicious Chocolate Cake  
\$48 per cake

## **NY Cheesecake**

with Graham cracker crust  
\$36 per cake

## **Old Fashioned Lemon Pound with Lemon Glaze Cake**

A light, poppy seed-filled traditional cake  
\$36 per cake

## **Coconut Cake**

Moist, delicious and covered in coconut  
\$36 per cake

## **Chocolate Decadence Cake**

Decadent and Rich, One Layer, Bourbon soaked raisins  
Dusted with Powdered Sugar  
\$48 per cake

## **Caramel Bread Pudding**

with raisins & pecans  
serves 9-12  
\$36

## **Citrus Almond Cake**

*gluten free, dairy free*  
Single layer with Apricot preserves  
serves 8  
\$36

## **Blackberry Jam Cake**

buttermilk, spices, pecans, yum!  
\$36

## **Fruit Cobblers and Crisps**

With the freshest fruits of the season  
4-6 serving pan \$18  
9-12 serving pan \$36

# Fresh Baked Pies

## **Fruit Pie**

Choose from: Apple, Cherry, Blueberry, Key Lime  
\$21 per pie

## **Other Pies**

Choose from: Pecan, Pumpkin, Chocolate Pecan, Chocolate Chess  
\$21 per pie

# Cupcakes

## **No Minimum, Short Notice flavors**

Chocolate, Yellow, Carrot Cupcakes  
\$2 each

## **7 Day Notice, 12 minimum per flavor**

Lemon, Orange Almond or Coconut Cupcakes  
\$2 each



# Pick Up Type Sweets

We bake an assortment of cookies and bars fresh every day.  
Our selection varies but may include the following:

## Bars

Laurey's Fabulous Brownies  
Raspberry Matrimonials  
Mingus Bars  
Apricot Blondies  
Chocolate Rice Krispie Bars (GF)  
\$2.49 each

## Cookies

Oatmeal Raisin  
Ginger Cookies  
Classic Chocolate Chip  
Peanut Butter Cookies  
Coconut Oatmeal Cookies  
Chocolate "Canyons"  
Chocolate "Screams" (triple chocolate—oh my!)  
Meringue (gf, df)  
Coconut Macaroons (gf)  
\$1.59 each

## Assorted Bite Sized versions of our Fresh Baked Cookies & Bars

\$2.25 per person

## General Information

**Food Presentation:** We are happy to present our foods on recyclable, reusable plastic trays, or in boxed meals for pickups and deliveries. We are also happy to present the foods on your platters. For served events we have an array of different style platters available for presentation.

**Food Pricing:** The food is priced per person. We are happy to make suggestions on servings for your specific event.

**Delivery:** Our standard delivery times are between 9am and 6pm Monday through Friday. On Saturday, the standard delivery times are from 10am to 4pm and may depend on our event schedule. Delivery charges are based on location and start at \$17.00 for in-town locations. Let us give you a quote for deliveries to other locations or for deliveries outside of our standard times.

**Set Up Only:** We can set up your party without service for a charge of \$25.00 per hour. This brings a server to your event for set up of the buffet just as we would if we were serving the event. Once the buffet is set the server leaves. There is a minimum charge of 4 hours.

**For Service Event with Staff:** The hourly charge for one of our Captains is \$30.00. These are our most experienced servers that are responsible for managing the other staff members as well as supervising all aspects of the event. We charge \$25.00 per server per hour for the Lead Staff and Bartenders, \$20.00 per hour for basic party staff. The charge for service on each party starts when the staff arrives here at our shop to collect all the food, beverages, and all other necessary materials for the party and concludes when the staff has returned everything back to the shop at the conclusion of the event. There is a minimum of 4 hours for service staff.

**Beer, Wine and Liquor:** We can help you decide how much to purchase and are happy to provide mixers and all necessary accompaniments. The cost for mixers and drink garnish is \$3.25 per person. We are not allowed to serve a party with alcoholic beverages unless we are also serving the alcohol (i.e.—we must provide the bartending service.) For the details on this, please see our catering agreement. We cannot provide beer and wine on deliveries.

**Event Planning/Transportation:** For parties where we provide service staff, we charge 10% of the total food and beverage to your final invoice. This charge is applied to the time taken in the planning of the event as well as any transportation charges incurred for the event.

**Rental:** We will be happy to give you a quote on rental items for your event. Please note that on all events where we arrange rental, we must also provide service. There is a 25% upcharge when we organize the rentals for you. If we are not providing service we will be happy to refer you to a local rental company.

**Disposables:** We can add compostable disposables or clear plastic disposables to your order if you like. The charge for disposables ranges from \$0.50 to \$2.50 per person depending on the type of menu you would like.

**Contracts:** All events that we staff with service require our Special Events Catering Agreement to be completed and on file with the event paperwork.

**Deposit/Payment information: All deposits are non-refundable.** A non-refundable deposit of 10% will hold a date for you. We will need a guaranteed guest count two weeks prior to your event. At that time we require a deposit of 75% of the estimate for your event. We will charge the balance of the event the next business day following the event. If you do not wish to put the balance on a credit card, please make prior arrangements with our bookkeeper. For any orders, deliveries, or pickups over \$500.00 we will need a credit card number as a guarantee for the payment of the event. We accept Cash, Checks, Visa, and MasterCard.

**Cancellation policy:** In the event that a party cancels (for inclement weather, etc.) we have the following policy: A party which cancels at least two days ahead of time and reschedules will be charged only for items that are perishable and which have already been ordered and cannot be returned. A party which cancels at least two days ahead of the party and does not reschedule will be charged 100% of the estimate for the party. A party which cancels on the day of the party will be charged 100% of the total estimate of the party.

**Thank you and please let us know if we can answer any other questions for you.**