

1824 Catering & Events is a full-service catering team providing services to Pat's Barn at the Rensselaer Technology Park in Troy, NY. Our packages can be customized to make your special occasion with us memorable. Our experienced team of professionals' work with a true passion to make sure every detail is met, and your day is perfect for you and your guests.

Please take some time to explore our options and reach out to our professionals to help create a wonderful event.

WEDDING PACKAGES

Tier Wedding Packages are priced per person.
Select from chef-crafted menus for your cocktail reception and dinner,
with coffee and tea service.

SEPARATE COSTS

Catering Production Fee – 25% of Food and Beverage Packages

INCLUDES: Service Attendants, Bartenders & Culinary Chefs, Standard Linen and China Service

Additional requests for specialty or premium linens will require additional charges.

Please ask your Coordinator for a quote of rental services.

Bar Packages

Offerings on Pages 7-10. Priced per person.

Including Open, Consumption or Cash Bar options

Additional services include Specialty Cocktails, Champagne Toasts, and applicable setup fees.

Specialty Station/Late Night Offerings & Dessert Stations

Offerings on Pages 11-16. Priced per person.

New York State Liquor Permit (Required)

We will file the required state permits for the event - \$75.00 flat rate

State Taxes: 8% Sales Tax

BOOKING POLICIES

Planning Your Special Day

1824 Catering & Events at Rensselaer is ideal for your wedding and we work hard to meet your event needs. The following information, along with our Sales Staff, will assist you with planning food service your special occasion. Thank you for choosing **1824 Catering & Events** at Rensselaer for your special day.

Reserving Wedding Date

We are here to assist you with your food and beverage details. Please notify our Catering Sales office (even if the date or guest count is only tentative) so we can begin the planning stages. You may contact the Sales Coordinators at 518-276-6109 or by email at catering@rpi.edu.

Booking and Planning Your Wedding Event

To begin the reservation booking process, a deposit of \$500.00 is required to reserve the date with **1824 Catering & Events**. This is a **non-refundable deposit** payable to **1824 Catering & Events**.

You will receive a confirmation contract that must be signed and sent back within ten (10) business days to our offices at:

1824 Catering & Events

2144 Burdett Ave, Floor 2

Troy, NY 12180

or email us at catering@rpi.edu

All payments are accepted in the form of cash, credit cards or a check made out to **1824 Catering & Events** and remitted to the above address. Please call our Sales Coordinators at 518-276-6109 to arrange payment via credit card. All payments will be deducted from the final billing and this amount will be the balance due upon receipt of the final invoice at least two weeks prior to the day of the event. You will provide the Sales Coordinator with a credit card number which will be held on file as security in the event any damage has occurred to the venue grounds or property of **1824 Catering & Events** by you or your guests, as determined by **1824 Catering & Events**.

Special Needs

We are pleased to provide quality menus for your guests with special dietary needs. Please provide us information of *vegetarian, vegan, gluten-free, lactose-free* or any special plates needed for your guests in advance. We cannot guarantee timely service of any special plates not ordered in advance. Special plates that are ordered at the time of service will be charged in addition to the guaranteed count.

Cancellation Policy

You shall execute the contract within three (3) days of receipt of the contract, after which date the Caterer reserves the right to consider the offer of the contract invalid. The deposit paid upon the signing of this Agreement shall be **non-refundable**. In the event of a cancellation after the menu has been planned, for any reason, **1824 Catering & Events** will prorate refunds of committed monies as follows: 50% refunded *four* weeks prior to the scheduled date of event. Deposit and all other payments will be non-refundable if the event is canceled within two weeks of the scheduled date of the event.

Should any part of the venue that is designated for a wedding reception be rendered unusable prior to the event, or **1824 Catering & Events** is unable to execute this contract for any reason, then all deposits and payments (including those listed in this agreement as "non-refundable") shall be fully refunded to the customer.

Final Count, Payments and Other Conditions

A final guest count is required 21 business days prior to the event. Based on that count, a final balance will be sent to you with the deposits. All functions must be paid in full two weeks prior to the event date.

All payments are accepted in the form of cash, credit cards or a check remitted to **1824 Catering & Events** at 2144 Burdett Ave, Floor 2, Troy, NY 12180. Please call our Sales Coordinators at 518-276-6109 to arrange payment via credit card.

Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event to the Sales Coordinator at 518-276-6109 or through email at catering@rpi.edu.

No personal food or beverages of any kind may be brought onto the premises. Packaged table favors are permissible, as well as licensed and approved Wedding Cake vendors.

Decorations

1824 Catering & Events and its staff are not liable for articles left prior to, during or following any event. All items must be removed from the building at the time of closing of the event. **1824 Catering & Events** and its staff do not guarantee the use of the grounds or any buildings for a ceremony rehearsal. Any outside, table or interior decorations are the responsibility of the host. Our staff can assist with small needs, but any other decorating for the venue should be arranged by the host party.

Catering Equipment

As the Event Host, you will be responsible for the equipment **1824 Catering & Events** has provided for your special event. Any missing or damaged catering equipment/supplies/linen will be charged to your account at replacement cost. For specific requirements to accommodate your needs, equipment or premium linen may be rented at an additional charge.

Floral Charges

The Event Planner will be happy to receive and handle floral deliveries. Decorative request coordination may be made for an additional fee.

Linen Charges

We provide standard linens for all food and beverage tables. Other linens for tables not directly used for food or beverage set up can be provided at an additional charge. Prices will vary depending on size, color, and style. Specialty linens are available upon request for an additional charge. Your Coordinator will be happy to discuss choices and details, as necessary.

Alcohol Service Policy

All alcoholic beverages must be provided by **1824 Catering & Events** and must be served by the personnel of **1824 Catering & Events**. Proof of age will be required. **1824 Catering & Events** staff reserves the right to refuse service of alcoholic beverages to any person and guest. All personnel have completed the Serve Safe Training Program for Service.

- Cash and Hosted Bars are subject to flat rate set-up fee (see bar menu).
- Open bar packages (maximum four hours) the set-up fees are waived.
- All necessary bar items are provided with this charge, including non-alcoholic beverages, ice, mixers, napkins and stirrers.

Food Safety

Due to health regulations, it is the policy of **1824 Catering & Events** that excess food items from events cannot be removed from the site. Items purchased for pick-up will be properly stored prior to the event and removed or disposed of by the host of the event.

TIER ONE

Starting at \$85.99

STATIONARY DISPLAY

Domestic Cheeses & Cured Salami

Accompanied with Berries and Grapes, Crisps & Crackers

Spinach Artichoke Parmesan Dip with Grilled Pita

Tomato Bruschetta with Garlic Crostini on the Side

BUTLER PASSED HORS D'OEUVRES

Choice of Three from the following selections:

Spicy Chicken Satay

Asian Chicken Meatball with Thai Sweet Chili Sauce

Mini Beef Wellington

Coconut Shrimp

Vegetable Spring Rolls with Asian Dipping Sauce

Spinach and Feta Spanakopita

Vegetable Samosas

Tomato, Basil, Mozzarella Caprese Skewer

*More options available

SALAD

Traditional Farmers Market Salad

Field Greens with Shaved Parmesan and White Balsamic Vinaigrette

Dinner Rolls & Butter

ENTREE SELECTIONS

For Plated Dinners: RSVP Guest Choice of Two (2) Entrée Selections.

Vegetarian Entrée can be accommodated upon request.

For Buffet Style Service: Choose Two (2) Entrees to be featured for your guests.

All entree selections are served with Yukon Gold Mashed Potato with Chives and Chef's Vegetable

*Alternative starches for certain entree choices available upon request

Pan Roasted Airline Tarragon Chicken with Mushroom Duxelle

Pork Loin with Dijon Demi-Glace

Grilled Salmon with Shaved Fennel and Asparagus Slaw

Slow Roasted Prime Rib with Au Jus and Rosemary Garlic Mushroom Demi-Glace

VEGETARIAN:

Eggplant Parmesan Roulade with Housemade Marinara with Garlic Green Beans

Fresh Brewed Coffee, Tea, Decaf with Accompaniments

TIER TWO

Starting at \$95.99

STATIONARY DISPLAY

Artisan Local Cheeses and Meats with Olives,
Accompanied with Berries, Grapes, Crisps & Crackers
Antipasto Grilled Vegetables with Balsamic Reduction and Hummus
Spinach Artichoke Parmesan Dip with Grilled Pita

BUTLER PASSED HORS D'OEUVRES

Choice of Three from the following selections:

Tandoori Chicken Bite
Mini Carne Asada Taco with Spicy Slaw
Grilled and Chilled Shrimp Cocktail
Crab Stuffed Mushrooms
Tomato Soup Shooter with Grilled Cheese Wedge
Sweet Potato and Black Bean Quesadilla
Fresh Tomato Basil Bruschetta

**More options available*

SALAD

Spring Mix Caprese Salad
Fresh Heirloom Tomatoes, Basil, Fresh Mozzarella on Bed of
Spring Mix Greens with Aged Balsamic Vinaigrette

ENTREE SELECTIONS

For Plated Dinners: RSVP Guest Choice of Two (2) Entrée Selections.
Vegetarian Entrée can be accommodated upon request.
For Buffet Style Service: Choose Two (2) Entrees to be featured for your guests.

All selections served with Parsley Roasted Fingerling Potatoes and Chef's Vegetable

**Alternative starches for certain entrée choices available upon request*

Spinach and Boursin Stuffed Airline Chicken with Béarnaise Sauce
Chicken Francese with Lemon Wine Butter
Bacon Wrapped Pork Tenderloin with Sweet Pork Jus Reduction
Grilled Salmon with Shaved Fennel and Asparagus Slaw
Steak Medallion au Poivre with Peppercorn Demi-Glace
New York Strip Steak with Wild Mushrooms

VEGETARIAN:

Vegetable and Chive Stuffed Portobello Mushroom
Coriander Rubbed Grilled Cauliflower Steak

Fresh Brewed Coffee, Tea, Decaf with Accompaniments

TIER THREE

Starting at \$105.99

STATIONARY DISPLAY

International and Local Cheeses and Charcuterie with Olives
Pesto Goat Cheese, Baba Ghanoush, White Bean Garlic Hummus
Antipasto Grilled Vegetables with Balsamic Reduction

BUTLER PASSED HORS D'OEUVRES

Choice of Three from the following selections:

Beef Tenderloin, Horseradish Crème & Arugula Canapes
Pesto Lamb Lollipops
Hoisin Pork Belly Bites
Mini Maryland Crab Cakes
Bacon Wrapped Scallops
Vegan Stuffed Mushrooms

*More options available

SALAD

Baby Bibb and Port Wine Poached Pear Salad
with Dried Cranberries, Danish Bleu, Candied
Shallots and Champagne Vinaigrette
Artisan Dinner Rolls with Butter

ENTREE SELECTIONS

For Plated Dinners: RSVP Guest Choice of Two (2) Entrée Selections.
Vegetarian Entrée can be accommodated upon request.
For Buffet Style Service: Choose Two (2) Entrees to be featured for your guests.

All selections served with Dauphinoise Potato and Chef's Vegetable

Tarragon Roasted Farm-Raised Chicken
Pan Seared Diver Scallops with Charred Scallion
Pan Seared Chilean Sea Bass with Lemon Shallot Butter Sauce
Seared Filet Mignon with a Rosemary and Thyme Infused Demi-Glace
Malbec Braised Beef Short Ribs with Smokey Tomato Gremolata

VEGETARIAN

Grilled Vegetable Napoleon – Yellow Squash, Zucchini, Red Pepper and Eggplant
Cauliflower Francese with Crispy Capers and Lemon Parsley Vinaigrette

Fresh Brewed Coffee, Tea, Decaf with Accompaniments

BAR MENU: PACKAGES

Beer, Wine and Liquor Offering

OPEN BAR – \$40 per person three-hour minimum

FULL SERVICE OPEN BAR: Provide your guests with unlimited beverages from the bar including top shelf cocktails, three beer selections, four wine selections, soft drinks and ice water for a set price of \$40 per person guaranteed for three hours. Last call will be given one hour prior to end of event.

All necessary bar items are provided with this service and includes ice, mixers, napkins and stirrers. Champagne Toast and Table Wines are not included.

*Additional time can be added by the hour for \$8 per person with a maximum of FOUR hours.

*Last call will be announced a half hour before the end of your bar service times.

Liquor Offerings include Vodka, Gin, Whiskey, Bourbon, Scotch, Rum and Tequila

Tito's, Tanqueray, Jim Beam, Dewar's, Captain Morgan, Bacardi, Avion

House Wines include a variety from Josh Cellars

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay

Domestic/Premium and Local Craft Beer brands

Please choose three of the following:

Domestic: Sam Adams | Coors Light | Yuengling | Angry Orchard Cider | Truly Seltzers

Local Craft/Imported: Brown's Brewing | Druthers | Saranac | Blue Moon | Heineken | Corona

varieties of local subject to vendor availability

**** Alternative spirit, wine and beer options are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.*

****Customized options are available***

BAR MENU: PACKAGES

Beer and Wine Offering

OPEN BAR - \$32 per person three-hour minimum

BEER and WINE OPEN BAR: provide your guests with unlimited beer and wine from the bar including choice of three beers and four wines, soft drinks and ice water for a set price of \$32 per guest guaranteed for three hours. Last call will be given one hour prior to end of event.

All necessary bar items are provided with this service and includes ice, napkins, and stirrers. Champagne Toast and Table Wines are not included.

*Additional time can be added by the hour for \$7 per hour with a maximum of FOUR hours.

*Last call will be announced a half hour before the end of your bar service times.

House Wines include a variety from Josh Cellars

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay

Domestic/Premium and Local Craft Beer brands

Please choose three of the following:

Domestic: Sam Adams | Coors Light | Yuengling | Angry Orchard Cider | Truly Seltzers

Local Craft/Imported: Brown's Brewing | Druthers | Saranac | Blue Moon | Heineken | Corona

varieties of local subject to vendor availability

**** Alternative spirit, wine and beer options are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.*

****Customized options are available***

BAR MENU: A LA CARTE

Hosted/Consumption Or Cash Bar

\$350 flat rate set-up fee applies for Beer & Wine service

\$500 flat rate set-up fee applies for Beer, Wine & Liquor service

Cost based on total consumption per individual drink served for the duration of event

BEER, WINE & LIQUOR Available:

Iced Water and all necessary bar items are provided with this service which includes appropriate mixers, garnishes, beverage napkins and stirrers. Fees would apply non-alcoholic beverages like soft drinks and juices.

\$8.00 per Glass / \$12.00 Double

Liquor Offerings include Vodka, Gin, Whiskey, Bourbon, Scotch, Rum and Tequila

Tito's, Tanqueray, Jim Beam, Dewar's, Captain Morgan, Bacardi, Avion

\$7.00 per Glass

House Wines include a variety from Josh Cellars

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay

\$6.00 per Domestic Beer

\$7.00 per Local Craft/Imported

Please choose three of the following:

Domestic: Sam Adams | Coors Light | Yuengling | Angry Orchard Cider | Truly Seltzers

Local Craft/Imported: Brown's Brewing | Druthers | Saranac | Blue Moon | Heineken | Corona

varieties of local subject to vendor availability

\$2.00 per Non-Alcoholic Beverages

Pepsi Products: assorted soft drinks and juices

** Last call will be given a half hour prior to end of event.*

**1 Bartender is required for every 75 guests at a catering function featuring any variation of Alcohol Service. Cost per bartender is \$35.00 per hour with a three-hour minimum*

*** Hosted and Cash Bar costs require the additional set-up fee and bartender charges outside the full packages deals that apply.*

**** Alternative spirit, wine and beer options are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.*

Table Wine Service – Market Price

Served wine for the dining tables may be purchased by the bottle. Customer is charged based on consumption for each bottle opened to serve a guest request. This option is only available with the purchase of a dinner or reception package.

House Wines include a variety from Josh Cellars

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay | Sparkling White Wine

*** Alternative wines are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.*

Sparkling Toast – \$4.00 per person

Consider purchasing one of our house choice sparkling wines.

Choose:

Asti Spumante (sweet) | Brut (dry)

**Sparkling juice available upon request*

**Champagne Toast is only available as an additional option when purchasing one of our bar packages.*

*** Alternative options to our house sweet or dry sparkling wines are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.*

Signature Cocktail Drink – \$6.00 / \$4.00 per person

Give your event an added flare and option for your guests.

Without a Bar Package - \$6.00 per person

With Full Open Bar or Beer & Wine Open Bar Package - \$4.00 per person

For specialty events, consider “Mocktail” non-alcoholic drinks - \$3.00 per person

****Customized options are available***

THEMED RECEPTION MENU - \$23.00 Per Person

One Platter Display, One Small Plate Appetizer or Dip AND Three Individual Hors D'oeuvres

PAN-ASIAN

Choose ONE (1) Platter/Spread choices:

Soba Noodle Cups: Edamame, Marinated Shitake, Kimchi, Pickled Vegetables,
Soy Marinated Egg, Chili Oil
Assorted Sushi Platter with Dipping Sauces

Choose ONE (1) Small Plate or Hot Dipper:

Crab Rangoon Dip with Wonton Chips
Chinese Spare Ribs
Assorted Bao Buns: Shitake Mushroom, Char Sui Pork, 5 Spice Chicken

Choose Any THREE (3) Hors D'oeuvres Items below:

Beef/Pork

Mini Korean Beef Taco
Char Sui Beef Skewer
Pork Belly Hoisin

Poultry

Chicken Lemon Grass Pot Sticker
Thai Chili Chicken Meatball
Peking Duck Spring Roll

Seafood

Ahi Tuna Poke Spoon
Coconut Shrimp
Assorted Sushi

Vegetarian/Vegan

Veggie Spring Roll
Veggie Sushi
Kimchi Wonton

THEMED RECEPTION MENU - \$23.00 Per Person

One Platter Display, One Small Plate Appetizer or Dip AND Three Individual Hors D'oeuvres

SOUTHERN

Choose ONE (1) Platter/Spread choices:

Southern Charcuterie Board: Featured Smoked Meats, Andouille Sausage, Pickled Okra,
Pimento Cheese, Red Bean Hummus and Crackers

Southern Style Mac N' Cheese Bar

Bacon Bits, Green Onion, Smoked Cheese-its, Pickled Jalapeno, Diced Tomato and Hatch Green Chili

Choose ONE (1) Small Plate or Hot Dipper:

Nashville Hot Chicken and Waffle

Grilled Pimento Cheese Squares w/ Creole Tomato Bisque

Carolina Pulled Pork Sliders and Texas Style Brisket Sliders

Shrimp Boil Skewer

Choose Any THREE (3) Hors D'oeuvres Items below:

Beef/Pork

Fried Pork Belly with Caramelized Onion Jam

Texas Chili and Jalapeno Cornbread Shooter

Boudin Balls

Poultry

Carolina Style Smoked Wing

Chicken and Honey Biscuit Skewer

Chicken and Turkey Sausage Gumbo Shooter

Seafood

Mini Crab Cake

Shrimp and Grits Bite

Crawfish Etouffee Shooter

Vegetarian/Vegan

'Crab-less' Cajun Cake

Grits Cake with Smoked Tomato Jam

Smoked Gouda and Caramelized Onion Quesadilla

THEMED RECEPTION MENU - \$23.00 Per Person

One Platter Display, One Small Plate Appetizer or Dip AND Three Individual Hors D'oeuvres

MEDITERRANEAN

Choose ONE (1) Platter/Spread choices:

Assorted Olive and Hummus Trio: Tabbouleh, Baba Ghanoush and House Hummus
served with Pita Chips

Assorted Bruschetta: Tomato, Basil, Mozzarella | Olive Tapenade | Sweet Pepper Chorizo | Marinated
Mushrooms, Asparagus and Provolone.

Falafel Mezze Platter served with Hummus and Tzatziki Dip

Choose ONE (1) Small Plate or Hot Dip:

Spinach and Artichoke Dip with Pita Chips

Choice of Chicken or Beef Kabobs/Kafka

Lamb Gyro on Mini Pita

Caprese Stuffed Portobello Mushroom

Choose Any THREE (3) Hors D'oeuvres Items below:

Beef/Pork

Lamb Meatballs with Pomegranate Molasses Glaze

Italian Mini-Meatballs

Fig Prosciutto Goat Cheese

Poultry

Chicken Parmesan Puff

Greek Chicken and Feta Tartlet

Moroccan Chicken Tagine on Pita Chip

Seafood

Ouzo Shrimp Cocktail

Lemon and Basil Crab Salad Tartlet

Calamari Ceviche Shooter

Vegetarian/Vegan

Spanakopita

Parsley Whipped Feta on Garlic Crostini

Caprese Skewer

THEMED RECEPTION MENU - \$23.00 Per Person

One Platter Display, One Small Plate Appetizer or Dip AND Three Individual Hors D'oeuvres

LOCAL UPSTATE NEW YORK

Choose ONE (1) Platter/Spread choices:

Local Meats & Cheese Platter with Local Beet Hummus served with Crackers
Soft Pretzel Bar served with Brown's Oatmeal Stout Beer Cheese and Mustard Trio Dip

Choose ONE (1) Small Plate or Hot Dipper:

Hot Caramelized Onion and Apple Dip served with Saratoga Chips
Buffalo Chicken Dip served with Tortilla Chips
Mini Hot Dogs with all the fixings: Chili Cheese and Mustard
Utica Trio small plate - Chicken Riggies, Tomato Pie and Utica Greens

Choose Any THREE (3) Hors D'oeuvres Items below:

Beef/Pork

Petite Beef Wellington
NY Maple and Bourbon Glazed Cocktail Meatball
Mini Reuben Spring Roll
Roast Pork, Sharp Provolone and Broccoli Rabe Spring Roll

Poultry

Pepper Chicken Skewers
Chicken Wellington
Boneless Buffalo Chicken Skewers

Seafood

Lemon Garlic Shrimp Skewer
Blackened Scallop with Garlic Butter Aioli
Saffron Lobster Salad on Bellini

Vegetarian/Vegan

Beet Crostini
Smoked Gouda Arancini
Mozzarella, Artichoke and Tomato picks

THEMED RECEPTION MENU - \$23.00 Per Person

One Platter Display, One Small Plate Appetizer or Dip AND Three Individual Hors D'oeuvres

LATIN INSPIRED FIESTA!

Choose (ONE (1) Platter/Spread choices:

Street Corn Bar: Roasted Short Ears of Local Corn on the Cob with Garlic Aioli, Cotija Cheese,
Minced Cilantro, Chili Lime Seasoning, Lime Wedge
Salsa Quatro: Pico De Gallo, Salsa Verde, Mild Salsa, Fire Roasted
El Antipasti Platter: Manchego Cheese, Cured Chorizo and Spicy Pork

Choose ONE (1) Small Plate or Hot Dipper:

Assorted Street Taco Bar: Carne Asada, Carnitas and Pollo
Street Corn Dip with Tortilla Chips
Queso Blanco Dip with tortilla Chips
Honey Ancho Wings

Choose Any THREE (3) Hors D'oeuvres Items below:

Beef/Pork

Chimichurri Beef Skewer
Mini Hard-Shell Ground Beef Tacos
Cuban Pork Spring Rolls
Mojo Pork on Tostone with Garlic Lime Aioli

Poultry

Chicken Diablo Empanadas
Jerk Chicken Skewer with Pineapple Slaw
Chipotle Maple Bacon Wrapped Chicken Bites

Seafood

Ceviche Shooter
Chili Lime Grilled Shrimp
Seafood Fritter with Passion Fruit Coulis

Vegetarian/Vegan

Black Bean and Corn Salsa in Tortilla Chip
Fire Roasted Vegetable Empanada with Cheddar and Pepper Jack Cheese
Pineapple Mango Salsa on Plantain Chip

DESSERT RECEPTION MENU - \$12.00 Per Person

One Platter Display, One Main Dessert, Three Mini-Dessert bites

Choose ONE (1) Dessert Platter:

Fresh Cut Seasonal Fruit Platter

Fresh Cut Strawberry and Pineapple with Whipped Cream and Chocolate Dip

Assorted Fruit Skewers with Yogurt Dip

Candy Station: Assorted Jellybeans, Individually Wrapped Candy Bars, Sour Patch Kids, Gummies Bears,
Yogurt Covered Pretzels, M&M's, Assorted Jolly Ranches

Choose ONE (1) Traditional Dessert choice:

Assorted Cake Squares or Mini Cupcakes:

Vanilla Cake, Carrot Cake, Lemon Cake

Red Velvet Cake, Chocolate Cake, Marble Cake

Italian Sampler: Mini Cannolis, Assorted Italian Cookies, Tiramisu Mousse Cups

Donut Wall: House Made Donuts with an assortment of toppings

Southern Style Baked Fruit Cobbler: Choice of Apple, Peach or Cherry Cobbler

*Add Vanilla Ice Cream A la Mode for \$1.50 per person

Choose Any THREE (3) Individual Mini-Desserts Below:

Cake Bites

Assorted Petit Fours

Assorted Mini Cupcakes

Chocolate

Assorted Truffles

Peppermint Chocolate Bark

Mini Fudge Brownie Bites

Chocolate Covered Pretzels

Mini-Dessert Shooters:

Tiramisu

Chocolate Trifle

Strawberry Shortcake

Cookies & Crème

Boston Crème Pie

S'more