



Just Great Food

602-996-3152

Business Hours

Office Hours 7:00 a.m.-5:00 p.m. Monday-Friday.
8:00 a.m. -3:00 p.m. Saturday Closed Sunday

To Place an Order

Call 602-996-3152
Karen@justgreatfood.com

We require a minimum order of 12 people. Orders must be placed by 1pm the day before you want it delivered. For best service and availability, we suggest placing all orders at least 48 hours in advance. We are happy to accommodate same day orders filled as our kitchen permits and are subject to a 20% surcharge.

Pricing/Payment

Pricing is based on a per person charge. Prices listed do not include sales tax, delivery charges or tips.

We accept Visa, MasterCard, and American Express. Net 30 day billing for corporate accounts is available. Prices are subject to change without notice.

Delivery/Pickup

Delivery is within a 30 minute time period. All hot premium deliveries will require Just Great Food to pick up our equipment. All disposable drop-offs will not require us to return.

Delivery starts at \$30 for Standard Service. Hot luncheon set-up and pick-up is a Premium Service, and a 20% service charge may apply. Additional fee may apply outside 10-mile radius.

Corporate Cancellation Policy

We understand changes in scheduling, and we are sensitive to your needs and do not require a cancellation fee when canceling before noon on the day prior to your event. Same day cancellation will result in a 100% cancellation fee.

Service Ware

All meals come with disposable plates, napkins and plastic ware. Upgraded plastic ware and plates as well as linens, china and silverware also are available, so please call our office for details 602-996-3152.

Custom Menu Planning

We at Just Great Food offer a variety of suggestions for your gathering and excel in custom menu planning, so please feel free to ask if you don't see what you want on our menus.



Breakfast Menu

Continental - 7.50

Fresh Fruit Salad with Seasonal Fruit, Fresh baked assorted Danish, Croissants, Scones, Muffins, Bagels, Almond Horns, Doughnuts and Assorted Bottled Juices
Cream Cheese, Butter and Fruit Preserves

Scrambled Eggs Florentine - 9.50

Scrambled Eggs with Sautéed Spinach, Sausage Links or Pepper Bacon, Just Great Food Breakfast Potatoes, Fresh Fruit Bowl, Bottled Juices

Breakfast Burrito - 9.50

Scrambled Egg, Bell Pepper and Cheddar Cheese with Choice of Ham or Bacon wrapped in a Fresh Flour Tortilla, Just Great Food Breakfast Potatoes, Salsa Fresca, Fresh Fruit Bowl, Bottled Juices

Stuffed Ciabatta or Croissant -9.50

Scrambled Egg and Cheddar with Choice of Canadian Bacon or Pepper Bacon on Warm Fresh Ciabatta or Croissant, Just Great Food Breakfast Potatoes, Fresh Fruit Bowl, Bottled Juice

French Toast Casserole - 9.95

Baked Bread and Egg Souffle with Caramel Topping, Served with Real Maple Syrup, Canadian Bacon, Fresh Fruit Platter, Bottled Juices

Buttermilk Pancakes - 9.50

Fluffy Buttermilk Pancakes with Real Maple Syrup and Pepper Bacon, Fresh Fruit Bowl, Bottled Juices

Egg and Sausage Bake or Vegetable Strata or Quiche Lorraine - 12.95

Just Great Food Breakfast Potatoes, Fresh Fruit Salad, Fruit Yogurt and Granola, Assorted Danish, Bottled Juices

Breakfast Soufflé Cups - 12.95

Puff Pastry Cup filled with Egg, Cream and Cheese Choice of Ham or Spinach, Fresh Fruit Parfait with Yogurt and Granola, Bottled Juices

Healthy Alternative - 11.50

Scrambled Eggs Substitute with Pepper Medley and Green Onions, Turkey Bacon or Sausage, Citrus Salad, Bagels, Cream Cheese and Bottled Juices

Select any of the following to complement your breakfast menu

Fresh Brewed Coffee Service - 1.95 per Person Includes: Decaf or Regular
Fresh Brewed Flavored Iced or Hot Tea - 1.95, Assorted Pastries - 2.75, Assorted Jumbo Muffins -2.75, Croissants and Scones -2.75, Pepper Bacon -2.00, Sausage Links -2.00 Fresh Fruit Salad -2.50 Fruit Yogurt and Granola --2.75



On-The-Go Boxes

Traditional Boxed Sandwiches to Go - 9.25 per box

Select a Sandwich, choose Two Sides and Cookie From our Bakery

Choice of Breads: Whole Wheat, Rye, Ciabatta, Focaccia, Croissant, Kaiser Roll or Sour Dough,

Sandwiches: Oven Roasted Turkey, Honey Ham, Roast Beef, Vegetarian, or Herb Roasted Chicken Salad

Sides: Roasted Red Potato Salad with Dill, Bow-Tie Veggie Pasta Salad, Fresh Fruit Salad, Cole Slaw, Lay's Potato Chips, Garlic Pickle

On-the-Go Gourmet Boxed Sandwiches 11.25 per box

Served with Fresh Fruit Salad Lay's Potato Chips and Brownie from our Bakery

Caesar - Oven Roasted Turkey, Provolone Cheese, Sliced Tomato, Lettuce, Honey Mustard Dressing on Focaccia

Italian - Honey Baked Ham, Genoa Salami, Provolone, Lettuce, Herb Cheese Spread, Tomato, and Olive Tapenade on Ciabatta

Greek - Oven Roasted Turkey, Feta Herb Cheese Spread, Red Onions, Lettuce, and Olive Tapenade On Focaccia

Turkey BLT - Roasted Turkey, Pepper-Crusted Bacon, Provolone, Roma Tomatoes, Lettuce on Ciabatta

Pesto Chicken - Grilled Sliced Chicken Breast, Pesto Sauce, Sliced Tomato, Garlic Cheese Spread, Lettuce on Ciabatta

Spicy Roast Beef - Sliced Roast Beef, Spicy Pub Mustard, Horseradish, Sliced Red Onion, Pepper-Jack Cheese on Ciabatta

Veg-Out Wrap - Cheddar, Cucumber, Sprouts, Sliced Tomato, Lettuce, Herb Cheese Spread, Avocado on a Flavored Tortilla

Greek Grilled Chicken Salad Wrap - Grilled Chicken Breast With Sliced Cucumbers, Crumbled Feta Cheese, Sliced Tomatoes, Black Olives, and Romaine Lettuce with Dill and Olive Oil Vinaigrette on a Flavored Tortilla

Turkey Brie and Cranberry - Roasted Turkey, Creamy French Brie, Fresh Cranberry Sauce, Lettuce, Honey Mayonnaise on Ciabatta



On-The-Go Gourmet Boxed Salads

Served with Dinner Roll, Butter and Brownie from our Bakery 11.25 per box

Asian Chicken Salad

Sliced Chicken Breast marinated in a Soy Ginger Sauce with Green Onions, Carrots and Red Cabbage on Mixed Greens.

Apple Walnut Chicken Salad

Sliced Grilled Chicken Breast with Red Grapes, Celery and Walnuts served with Italian Dressing, Mixed Greens.

Chicken and Raspberry Spinach Salad

Sliced Herb Grilled Chicken Breast tossed with Torn Spinach and Mixed Greens, Fresh Raspberries and Papaya with an Orange Peel and Raspberry Vinaigrette.

Thai Chicken

Sliced Grilled Chicken and Mixed Greens topped with Mandarin Oranges, Chinese Noodles, Green Onions and Cashews with Honey Mustard Dressing

Chicken Caesar

Sliced Grilled Chicken with tossed Romaine Lettuce, Homemade Croutons, Asiago Cheese Curds and Caesar Dressing.

Orzo Pasta Salad with Roasted Vegetable

Orzo Pasta with Roasted Vegetable medley, Feta Cheese Crumbles, in an Olive Oil Garlic Vinaigrette on a bed of Mixed Greens.

Red Apple Gorgonzola Chicken Salad

Grilled Chicken Breast, Red Apples, Gorgonzola Crumbles, Candied Walnuts, Dried Cranberries, Mixed Greens, Balsamic Apple Vinaigrette

Italian Antipasto

Fusilli Pasta on a bed of Romaine Lettuce, mixed with Cubed Salami, Ham, Swiss Cheese, Grape Tomatoes and Herb Vinaigrette

Sesame Noodle Salad with Chicken

Chinese Egg Noodles Tossed with Chicken, Julienne Carrots, Jicama, Scallions, Water Chestnuts and Bean Sprouts and finished with Honey Soy Sesame Dressing on Mixed Greens

Spicy Roast Beef Salad

Thin Sliced Roast Beef, Red Onion Slices, Capers, Mushrooms and Red Pepper Slices served with a Creamy Horseradish Ranch Dressing on Mixed Greens

Mexican Chopped Salad

Sliced Grilled Chicken Breast with Chopped Romaine Lettuce, Diced Avocado, Corn, Hard Boiled Eggs, Plum Tomatoes and Chopped Red Onion in a Lime and Cumin Dressing



Sandwich Platters

Traditional Sandwich Platter - 9.95

Oven Roasted Turkey, Honey Ham, Roast Beef or Albacore Tuna Salad
Choice of: Whole Wheat, Rye, Ciabatta, Focaccia, Croissant, Kaiser Roll or
Sour Dough, with **Condiments on the Side**

Served with Roasted Red Potato Salad with Dill, Bow-Tie Veggie Pasta
Salad, Dessert from our Bakery, Iced Tea or Lemonade

Stuffed Tortilla Wraps - 9.95

Served with Bow-Tie Veggie Pasta Salad, Potato Chips, Dessert From Our
Bakery, Iced Tea or Lemonade

Roast Beef Wrap

Roast Beef, with Cheddar Cheese, Romaine Lettuce, Tomato, with Ranch
Horseradish Spread

Greek Grilled Chicken Salad Wrap

Grilled Chicken Breast With Sliced Cucumbers, Crumbled Feta Cheese, Sliced
Tomatoes, Black Olives, and Lettuce with Dill and Olive Oil Vinaigrette

Italian Chicken Wrap

Grilled Chicken Breast, Sliced Fresh Mozzarella, Lettuce, Sun Dried Tomato and
Fresh Basil Spread, Olive Tapenade

Roasted Vegetable Wrap

Roasted Zucchini and Yellow Squash with Tomato, Red Onion, Sprouts and
Lettuce with Herb Cheese Spread

Sonoran Chicken Wrap

Grilled Chicken Salad with Black Beans, Corn, Tomatoes and Lettuce with
Chipotle Spread

Cobb Salad Wrap

Sliced Turkey Breast, Crumbled Bacon, Sliced Egg, Tomato and Blue Cheese
with Lettuce, Blue Cheese Dressing

Combo Sandwich Platter - 11.95

Combine Our Traditional Sandwich Board and Stuffed Tortilla Wraps and We'll
Create a Beautiful Presentation for Any Gathering. Served with Bow-tie
Veggie Pasta Salad, Fresh Fruit Salad, Potato Chips, Fresh Baked Desserts
From Our Bakery, Iced Tea or Lemonade



Gourmet Sandwich Platters - 11.95

Served on Choice of: Whole Wheat, Rye, Ciabatta, Focaccia, Croissant, Kaiser Roll or Sour Dough,
Served with Roasted Red Potato Salad with Dill, Fresh Fruit Salad, Dessert Tray from Our Bakery

Caesar - Oven Roasted Turkey, Havarti Cheese, Sliced Tomato, Lettuce Honey Mustard Dressing

Italian - Honey Baked Ham, Genoa Salami, Provolone, Herb Cheese Spread, Tomato, Lettuce, Olive Tapanade

Greek - Oven Roasted Turkey, Feta Herb Cheese Spread, Red Onions, Lettuce and Olive Tapanade

Veg-Out - Cheddar, Cucumber, Sprouts, Sliced Tomato, Avocado, Lettuce, Herb Cheese Spread

Turkey BLT - Roasted Turkey, Pepper-Crusted Bacon, Provolone, Roma Tomatoes, Lettuce Dijonaise

Pesto Chicken - Grilled Sliced Chicken Breast, Basil Pesto Sauce, Sliced Tomato, Lettuce, Garlic Cheese Spread

Spicy Roast Beef - Sliced Roast Beef, Spicy Pub Mustard, Horseradish, Sliced Red Onion, Lettuce, Pepper-Jack Cheese

Make Your Own Sandwich Platters

Platter #1: 10.95 - Thinly sliced Roasted Turkey, Roast Beef, Honey Ham, Roasted Chicken Salad, Cheddar Cheese, Swiss Cheese, Choice of Breads, Tomatoes, Lettuce, Roasted Red Potato Salad with Dill, Mixed Green Salad with Italian Dressing, Dessert from our Bakery, Iced Tea or Lemonade.

Platter #2: 11.95 - Thinly sliced Roasted Turkey, Roast Beef, Honey Ham, Albacore Tuna Salad, Cheddar Cheese, Swiss Cheese, Choice of Breads, Tomatoes, Lettuce, Bow-Tie Veggie Pasta Salad, Fresh Fruit Salad, Dessert from our Bakery, Iced Tea or Lemonade.



Hot Meals from Our Kitchen for 10.95

All hot meals include Fresh Baked Desserts from our Bakery and Lemonade or Iced Tea

Enchiladas De Queso - Corn Tortillas filled with Monterey Jack and Cheddar Cheese, smothered with Red Enchilada Sauce. Served with Mexican style Rice, Mixed Green Salad with Tomato Cilantro Vinaigrette

Creamy Chicken Enchiladas - Flour Tortillas filled with Creamy Chicken Green Chilies, Topped with melted Jack Cheese and Sour Cream. Served with Mexican Style Rice, Mixed Green Salad with Creamy Chipotle Ranch Dressing

Meat or Vegetable Lasagna - Layers of Pasta with Ricotta and Ground Beef or Sautéed Vegetables with Marinara and Mozzarella, Served with Herbed Garlic Knots, Caesar Salad with Asiago Cheese Curls

Pasta Karamia - Sliced Grilled Chicken tossed with Angel Hair Pasta, Sun-Dried Tomatoes, Fresh Basil, Capers and Parmesan with Herbs and Olive Oil. Served with Herbed Garlic Knots and Caesar Salad with Asiago Cheese Curls

Chicken Piccata or Marsala - Light Golden Breast of Chicken with Lemon, White Wine, Capers and Garlic or Sautéed Mushrooms with Marsala Wine. Served over Angel Hair Pasta, Caesar Salad with Asiago Cheese Curls, Herbed Garlic Knots

Barbeque Chicken, Pork or Beef Slow roasted to perfection and smothered in our own Bourbon Barbeque Sauce, with Kaiser Buns, Baked Beans with a Kick, Pineapple Cole Slaw

Machaca Beef Burrito Bar - Shredded Spiced Beef, Mexican Style Rice, Cilantro Black Beans, Flour Tortillas, Guacamole, Sour Cream, Cheddar Cheese, Chips and Salsa

Chicken Fajitas Marinated Chicken with Peppers and Onions, Mexican Style Rice, Refried Beans, Flour Tortillas, Sour Cream, Cheddar Cheese, Chips and Salsa

Baked Potato Bar - Salted Large Russet Baked Potatoes with Broccoli and Cheese and Shredded Barbeque Chicken Toppings, Mixed Green Salad with Ranch Dressing, Rolls and Butter

Italian Meatloaf - Lean Ground Meat, Sun-Tomatoes, Fresh Basil, Parmesan, and Sautéed Onions, with Roasted Garlic Mashed Potatoes, Mixed Green Salad with Italian Vinaigrette, Herbed Garlic Knots



..more Hot Meals from Our Kitchen \$11.95

All hot meals include Dessert Fresh from our Bakery and Lemonade or Iced Tea

Rosemary Orange Ginger Chicken Sautéed Chicken Breast marinated in Orange Ginger Sauce with Fresh Rosemary, served with Roasted Vegetable Medley, Spinach Salad with Poached Pears and Fresh Mozzarella, Raspberry Vinaigrette

Four Cheese Tortellini or Ravioli with Meatballs Topped with Herb Marinara and Parmesan. Served with Garlic Bread Knots, Mixed Green Salad with Italian Dressing

Pasta Portabella - Penne Pasta with Creamy Portabella Marsala Mushroom Sauce, Chunked Chicken and Sautéed Spinach, Mixed Green Salad, Italian Vinaigrette, Herb Bread Knots

Grilled Marinated Flank Steak Sliced Flank Steak, marinated in Capers, Oregano and Red Wine. Served with Roasted Garlic Mashed Potatoes, Romaine and Spiced Pecan Salad with Balsamic Vinaigrette

Grilled Teriyaki Chicken Sliced Grilled Chicken in Teriyaki Sesame Seed Glaze Served with White Rice and Oriental Vegetable Stir-fry, Mixed Green Salad with Asian Dressing

Asiago Crusted Chicken Sautéed Asiago Cheese Crusted Chicken Breast, topped with Garlicky Marinara and Mozzarella Cheese served with Fusilli Pasta with Asparagus Tips and Mushrooms, Caesar Salad with Asiago Cheese Curls Herb and Garlic Bread Knots

Pastichio - Greek Style Lasagna Layers of Tube Pasta with Ground Meat in a Creamy Wine and Cinnamon Sauce with Cucumber, Feta and Tomato Salad with Greek Dressing and Herb and Garlic Bread Knots

Apricot Glazed Pork Tenderloin Center Cut Pork Tenderloin Slow Roasted with Apricot Glaze served with Whipped Roasted Sweet Potatoes, Our Own Fresh Cole Slaw, Herb and Garlic Bread Knots

Beef Burgundy Burgundy Wine simmered Tri-Tip Steak and Mushrooms with Garlicky Mashed Potatoes and Mixed Green Salad, Italian Dressing, Rolls and Butter.



Hot Combo Meals From Our Kitchen

We combine two Hot Entrees with great sides, dessert from our bakery and Iced Tea or Lemonade

Combo 1: Asiago Crusted Chicken and Cheesy Stuffed Ravioli 14.95

Sautéed Asiago Cheese Crusted Chicken Breast paired with Cheesy Stuffed Ravioli and Garlicky Marinara served with Mixed Green Salad, Basil Ranch Dressing, Rolls, Butter and Dessert

Combo 2: Beef Burgundy and Chicken Marsala 15.95

Burgundy Wine Simmered Tri-Tip Steak with Mushrooms paired with Sautéed Chicken in Marsala Wine and Mushroom Demi-Glace with Garlicky Mashed Potatoes, Mixed Green Salad, Italian Dressing, Rolls and Butter

Combo 3: Off the Grill Beef and Chicken 15.95

Herb Crusted Sliced Grilled Sirloin Paired with Grilled Raspberry Chipotle Chicken Breast Served with Green Chile Cheesy Mashed Potatoes, Mixed Green Salad with Chipotle Ranch Dressing, Rolls and Butter

Combo 4: Italian Meatloaf and Pasta Karamia 14.95

Sun-Tomato, Basil and Parmesan Cheese Meatloaf Paired with Sliced Grilled Chicken tossed with Angel Hair Pasta, Capers, Fresh Basil, Herbs and Parmesan Cheese. Served with Caesar Salad with Asiago Cheese Curls, Rolls and Butter

Combo 5: Chinese Five Spice Salmon and Asian Flank Steak 17.95

Five Spice Grilled to Perfection Salmon Paired with Sliced Marinated Asian Flank Steak Served with Coconut Jasmine Rice, Baby Spinach and Bean Sprout Salad with Oriental Dressing, Rolls and Butter

Combo 6: Cheese Enchiladas and Chicken Fajitas 14.95

Cheese Enchiladas with Spicy Red Sauce and Marinated Spicy Chicken with Peppers and Onions, Mexican Rice, Refried Beans, Warm Flour Tortillas, Cheddar Cheese, Sour Cream and Shredded Lettuce. Chips and Salsa.



On the Healthier Side Menu

We now offer low in fat and calories and high in flavor meals on our corporate menu. Great quality, great taste!!

Grilled Salmon Fillet with Creamy Lemon Sauce 13.95

Herb Crusted Grilled Salmon Fillet Drizzled with Light Creamy Lemon Dill Sauce, Moroccan Cous-Cous , Fresh Steamed Green Beans with Garlic, Raspberry Spinach Salad with Mandarin Orange Segments, Mushrooms, Red Onion, and Raspberry Vinaigrette, Chocolate Sponge Cake with Strawberry Coulis

Caribbean Baked Chicken with Mango Cilantro Salsa 12.95

Chicken Breast Marinated and Baked in Jalapeño Chile Peppers, Garlic and Jerk Seasoning with Mango Cilantro Salsa, Red Beans and Rice, Raspberry Spinach Salad with Mandarin Orange Segments, Mushrooms, Red Onion, and Raspberry Vinaigrette, Chocolate Sponge Cake with Strawberry Coulis

Spinach Soufflé Stuffed Chicken Breast 14.95

Baked Chicken Breast Stuffed with Creamy Spinach Soufflé with Tangy Mustard Wine Sauce, Lemon Cous-Cous Garnished with Carrots and Broccoli, Raspberry Spinach Salad with Mandarin Orange Segments, Mushrooms, Red Onion and Raspberry Vinaigrette, Chocolate Sponge Cake with Strawberry Coulis

Stuffed Sage and Rosemary Pork 13.95

Butterflied Pork Loin Infused with Fresh Rosemary, Thyme and Sage, with Whipped Roasted Sweet Potato, Sautéed Peppers and Onions, Raspberry Spinach Salad with Mandarin Orange Segments, Mushrooms, Red Onion, and Raspberry Vinaigrette, Chocolate Sponge Cake with Strawberry Coulis

Spiced Rubbed Chicken Fingers with Cilantro Dipping Sauce 13.95

Chili, Cumin and Garlic Rubbed Chicken Tenders with Lime and Cilantro Dipping Sauce, Lemon Cous-Cous Garnished with Baby Carrots and Broccoli, , Raspberry Spinach Salad with Mandarin Orange Segments Mushrooms, Red Onion and Raspberry Vinaigrette, Chocolate Sponge Cake with Strawberry Coulis

Turkey Tenderloin with Apricot-Orange Relish with Chipotle 14.95

Turkey Tenderloin with Shallots, Dried Apricots and Orange in Chipotle Chile Sauce, Herb Mixed Rice Medley with Baby Steamed Carrots and Broccoli, Raspberry Spinach Salad with Mandarin Orange Segments, Mushrooms, Red Onion, and Raspberry Vinaigrette, Chocolate Sponge Cake with Strawberry Coulis

Big Easy Shrimp 14.95

Creole Style Shrimp Simmered in Chopped Tomatoes, Green Peppers, and Canadian Bacon With A Hint of Heat, Brown Rice Garnished with Baby Carrots and Broccoli, Raspberry Spinach Salad with Mandarin Orange Segments Mushrooms, Red Onion and Raspberry Vinaigrette, Chocolate Sponge Cake with Strawberry Coulis



Salad Bars

Build-Your-Own Salad Bar 12.95

Mixed Greens, Herb Grilled Chicken Breast, Cheddar Cheese, Pepper-Jack Cheese, Broccoli, Carrots, Green Peppers, Candied Walnuts, Ranch Dressing and Raspberry Vinaigrette, Garlic Herb Bread Knots, Assorted Cookies from our Bakery, Iced Tea or Lemonade

Build-Your-Own Taco Bar 11.25

Spicy Ground Beef, Shredded Mixed Greens, Cheddar Cheese, Chopped Tomato, Black Olives, Chopped Red Onion, Guacamole, Sour Cream, Salsa, Crunchy Tortilla Strips, Assorted Cookies from our Bakery, Iced Tea or Lemonade

Add Ons: Sliced Grilled Chicken Breast 2.50, Mexican Rice and Refried Beans 2.25, Beef Fajita Meat 3.00, Tortilla Chips and Salsa 2.25

Build-Your-Own Grilled Salad Bar 14.95

Sliced Marinated Flank Steak and Italian Marinated Grilled Sliced Chicken paired with Raspberry Spinach Salad with Mandarin Segments, Mushrooms, Red Onion and Raspberry Vinaigrette, Caesar Salad with Chopped Romaine Lettuce, Homemade Croutons, Asiago Cheese Curls and Caesar Dressing, and Mixed Grilled Vegetable Medley with whole Green Beans, Asparagus, Assorted Bell Peppers, Zucchini and Yellow Squash marinated in Olive Oil and Herb Seasoning. Garlic Herb Bread Knots, Assorted Cookies from our Bakery, Iced Tea or Lemonade

Add-Ons

Office Breaks and Snacks

Fruit Platter with Sweet Dipping Sauce 2.95

Imported and Domestic Cheese Platter 3.95

Pepper Jack, Havarti, Danish Blue, Smoked Gouda, Creamy Brie and Cheddar Served with Garlic Lavosh Assorted Crackers Strawberries and Grapes

Vegetable Crudité with Dip 3.95

Assorted Fresh Vegetables with Creamy Herb Ranch and Blue Cheese Dips

Silver Dollar Meat Filled Mini Buns 3.50

Turkey with Herb Ranch Dressing, Roast Beef with Horseradish Béarnaise and Honey Ham with Swiss and Dijon Mustard

Meat and Cheese Tray 3.95

Rolled Smoked Turkey, Genoa Salami, Smoked Provolone and Cheddar Cheese

Finger Snacks 2.79

Party Mix, Caramel Corn and Mixed Nuts



From Our Bakery

We can Create a Beautiful Assortment of Squares and Bars in Bite Size Pieces
for Wonderful Variety Platters for Any Occasion.

- Croissants 2.75
- Assorted Scones 2.75
- Caramel Walnut Brownies 2.50
- Cream Cheese Brownies 2.50
- Cupcakes .85 - 1.75
- Raspberry Almond Squares 2.50
- Lemon Squares 2.50
- Chocolate Mint Bars 2.50
- Fresh Fruit Tart 4.25 Small 3.00
- Fruit Strudel 9.50 Small 4.50
- Mini Crumb Cakes 2.50
- Assorted Large Cookies 1.10
- Coconut Macaroons .75
- Chocolate Dipped Coconut Macaroons.95
- Mini Cheesecakes 1.75
- Swiss Chocolate Dipped Strawberries 2.95
- Fruit Turnovers 2.25
- Jumbo Muffins 2.75
- Assorted Danish 2.75
- Cinnamon Rolls 2.75
- Pecan Caramel Swirls 2.75
- Almond Horns 2.50
- Éclairs 4.25
- Napoleons 4.25 Small 3.00
- 1/4 Sheet Cake (Serves 25-30) 66.00
- 1/2 Sheet Cake (Serves 60) 83.00
- Full Sheet Cake (Serves 80) 92.00
- Canned Soda 1.50
- Bottled Water 1.50
- Gallon of Iced Tea 15.00
- Gallon of Lemonade 15.00
- Fresh Brewed Coffee (minimum of 10) 1.95
- Fresh Brewed Iced or Hot Tea (minimum of 10) 1.95