



SHAREABLES

ALL ITEMS SERVE 50 PEOPLE

HOT HORS D' OEUVRES

<u>TRU BLU BULL BITES</u> - SERVED W/ HONEY WEISS BUTTON MUSHROOMS & BEARNAISE	\$150
<u>ARTICHOKE CRAB GRATIN</u> - WITH LUMP CRAB W/ CRUNCHY FRENCH BREAD CROSTINI	\$150
<u>FRIED POTSTICKERS</u> - WITH SWEET HOT CHILE SAUCE	\$125
<u>NEW ORLEANS SPICED SAUSAGE</u> - WITH CAJUN BROWN GRAVY & CRUSTY BAGUETTE	\$125
<u>FIRE ROASTED JALAPENOS</u> - GARLIC CREAM CHEESE & BACON SMOKED	\$125
<u>WALLEYE WILD RICE CAKES</u> - BALSAMIC REDUCTION, HOMEMADE TARTAR	\$135
<u>FRESH MOZZARELLA CROSTINI</u> - FRESH BASIL, FRENCH BREAD, BEEFSTEAK TOMATOES, BALSAMIC	\$125
<u>SMOKED CHICKEN WONTONS</u> - WITH GARLIC CHILE SOY SAUCE	\$125
<u>TWICE BAKED BABY POTATOES</u> - BACON, BLEU CHEESE, SOUR CREAM	\$125
<u>BISON WILD RICE MEATBALLS</u> - RASPBERRY JALAPENO BBQ	\$150
<u>SLIDERS</u> - CHOICE OF: MANGO BBQ PORK, MEATBALL, TEXAS BRISKET OR CHEESEBURGERS ON HAWAIIAN BUNS	\$150
<u>MARGARITA PIZZETTES</u> - OLIVE OIL, FRESH BASIL, ROMA TOMATO, PARMESAN	\$125
<u>WALLEYE SPRING ROLLS</u> - KOREAN DIPPING SAUCE	\$150
<u>SWEET POTATO CROQUETS</u> - CREAM CHEESE, BROWN SUGAR & BACON W/ SPICED KETCHUP	\$125
<u>MARINATED GRILLED ARTICHOKEs</u> - W/ LEMON DILL YOGURT SAUCE	\$125
<u>STUFFED MUSHROOMS</u> - SPICY ITALIAN SAUSAGE, PARMESAN & WILD RICE STUFFED	\$125
<u>CHICKEN WINGS</u> - SMOKED DRY RUB, BUFFALO, HONEY MUSTARD, TERIYAKI OR KOREAN STYLE	\$125
<u>BUTTERMILK SRIRACHA CHICKEN TENDERS</u> - CHOICE OF DIPPING SAUCE, CELERY, RANCH	\$125
<u>CHERRY WOOD RIB TIPS</u> - SMOKED PORK TIPS W/ APRICOT, JALAPENO BBQ	\$150
<u>KOREAN PORK SHANKS</u> - SPICY ASIAN SOY CHILE SAUCE	\$150
<u>STUFFED BAKED ARTICHOKEs</u> - SHRIMP, CRAB, GARLIC, BASIL & PARMESAN STUFFED	\$175
<u>LETTUCE WRAPS</u> - SPICY CHICKEN, JICAMA, CARROTS, CILANTRO W SRIRACHA, SOUR & ROMAINE LEAVES	\$150
<u>AVOCADO CRAB TOASTS</u> - LUMP CRAB, AVOCADO, LIME, HEIRLOOM TOMATO & GOAT CHEESE	\$200
<u>RISOTTO PARMESAN CROQUETTES</u> - PROSCIUTTO HAM, PARMESAN REGGIANO W/ PESTO AIOLI	\$175
<u>BRIE EN CROUTE</u> - FRENCH BRIE WRAPPED IN PASTRY & BAKED. SERVED W/ FLAT BREAD, DRIED TOMATO	\$150
<u>LUMP CRAB CAKES</u> - JUMBO LUMP CRAB CAKES W/ ROASTED RED PEPPER AIOLI	\$175

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ALL ITEMS SERVE 50 PEOPLE

<u>JUMBO SHRIMP COCKTAIL</u> - WILD CAUGHT SHRIMP WITH SPICY COCKTAIL SAUCE & FRESH LEMON	\$200
<u>SEASONAL VEGETABLE PLATTER</u> - WITH LEMON HERBED DILL DRESSING	\$100
<u>IMPORTED CHEESE PLATTER</u> - IMPORTED & DOMESTIC CHEESES W/ GOURMET CRACKERS	\$150
<u>CALIFORNIA DEVILED EGGS</u> - WITH AVOCADO, LIME, CILANTRO & PEPPADEW	\$125
<u>CHILLED SEAFOOD PLATTER</u> - ASSORTED CHILLED SHELLFISH AND SEAFOOD W/ LEMON & COCKTAIL	\$400
<u>COLD CUT TRAY</u> - HAM, TURKEY, SALAMI, MORTADELLA, CAPOCOLLA W/ ALE MUSTARD & LAVOSH	\$150
<u>FRESH FRUIT PLATTER</u> - HAND CUT SEASONAL FRUIT	\$150
<u>NUESKE'S BACON STEAK</u> - HEIRLOOM TOMATO, SMOKED PEPPER AIOLI, CRUNCHY BREAD	\$150
<u>HUMMUS DIP</u> - PITA CHIPS, ROASTED TOMATOES, AND RED PEPPERS	\$125
<u>WHOLE SMOKED SALMON</u> - SOCKEYE SALMON FILET, CAPERS, HARD BOILED EGG AND RED ONION	\$250
<u>STUFFED PEPPADEW PEPPERS</u> - GOAT CHEESE, CHIVE, GARLIC & LEMON	\$125
<u>PITA CHIPS & DIP</u> - GARLIC LEMON CUCUMBER FETA DIP	\$100
<u>HAWAIIAN TUNA POKE</u> - LIME SOY AHI TUNA, AVOCADO, CUCUMBER, WON TONS, LETTUCE CUPS	\$175
<u>BEEF CARPACCIO</u> - RAW TENDERLOIN W/ OLIVE OIL, HORSERADISH, ONION, BEER MUSTARD, BAGUETTE	\$200
<u>FRESH MOZZARELLA CROSTINI</u> - FRESH BASIL, FRENCH BREAD, BEEFSTEAK TOMATOES, ONION	\$125
<u>ITALIAN PETIT SANDWICHES</u> - HAM, SALAMI, TOMATOES, ONION, BALSAMIC ON MINI FRENCH BREAD	\$150
<u>STUFFED GRAPE LEAVES</u> - GROUND BEEF, FETA CHEESE, RICE, GARLIC, LEMON & OREGANO	\$125
<u>BACON WRAPPED SMOKED WALLEYE</u> - W/ DILLED CREAM CHEESE, ARTISAN CROSTINI	\$150
<u>DEVILED POTATOES</u> - HARD BOILED EGGS, MUSTARD, MAYO, LEMON, RADISH, CELERY & BACON STUFFED	\$150
<u>GOAT CHEESE BRUSCHETTA</u> - BALSAMIC, HEIRLOOM TOMATOES, BASIL & GARLIC ON GRILLED BAGUETTE	\$150
<u>FRESH TORTILLA CHIPS</u> - HOMEMADE GUACAMOLE, PICO D GALLO & FIRE ROASTED SALSA	\$100
<u>STUFFED PHYLLO CUPS</u> - CUCUMBER, ONION, GARLIC, LEMON, FETA STUFFED PHYLLO CUPS	\$125
<u>GOAT CHEESE BRUSCHETTA</u> - BALSAMIC, HEIRLOOM TOMATOES, BASIL & GARLIC ON GRILLED BAGUETTE	\$150
<u>RELISH BOARD</u> - GREEN OLIVE, CORNICHON, KALAMATA OLIVES, PEPPERONCINI, RED PEPPER & PICKLES	\$150
<u>CANAPE'S</u> - CHOICE OF: PRIME RIB & HORSERADISH, SALMON CHEESE, DUCK MASCARPONE, LUMP CRAB	\$175
<u>CALIFORNIA TUNA ROLL</u> - SUSHI RICE, AVOCADO, LIME, AHI TUNA, CUCUMBER & SEAWEED	\$150
<u>TEX MEX CONES</u> - CHICKEN, CREMA, CILANTRO, LIME, BEANS, QUESO FRESCA ROLLED IN CORN TORTILLAS	\$150
<u>CHICKEN & CHORIZO TOSTADAS</u> - CILANTRO LIME CREMA, REFritos, QUESO FRESCA, LETTUCE	\$150

LUNCHES

SIDES INCLUDE KETTLE CHIPS, ASIAN SLAW, FRESH FRUIT, POTATO SALAD, PASTA SALAD

ALL ITEMS INCLUDE SOFT DRINKS, COFFEE, ICED TEA OR MILK

SALADS

*CEASAR SALAD ~ romaine hearts, pretzel croutons \$13.95

*GREEK SALAD ~ olives, feta cheese, cucumber, red onion, pepperoncini, fried garbanzo beans, garlic lemon vinaigrette \$13.95

*STEAK & ASPARAGUS ~ tenderloin tips, balsamic, onion straws, tomatoes, romaine, shaved parmesan \$13.95

*CALIFORNIA COBB ~ ham, turkey, avocado, red onion, boiled eggs, blue cheese, bacon, choice of dressing \$13.95

*SLICED WEDGE ~ bacon steak, aged cheddar, radish, red onion, pumpkin seeds, tomatoes and dijon balsamic \$13.95

*CHINESE CHICKEN ~ napa cabbage, bean sprouts, green onion, broccolini, water chestnuts, bamboo shoots and soy ginger dressing \$13.95

HOMEMADE SOUPS

*TOMATO BISQUE ~ classic presentation \$7.95

*MINNESOTA TURKEY WILD RICE ~ Minnesota wild rice, smoked turkey, ham and cream \$7.95

*NEW ORLEANS CHICKEN GUMBO ~ \$7.95

PLATED LUNCHES \$14.95

*SANDWICH CHOICES

Smoked Turkey & Cheddar, Smoked Ham & Swiss, Prime rib & Swiss, Lettuce, Tomato, Mayo & Mustard

*SIDE CHOICES

Kettle chips, Fresh fruit, Asian slaw, Pasta salad, Potato salad

ALL ARE SERVED WITH FRESH BAKED COOKIE

DELI BUFFET LUNCHES \$15.95

Choice of two meats & two cheeses

*BREADS: White & Wheat grain buns

*MEATS: Choice of House smoked turkey, Ham, Prime rib, Salami, Cappicola, or Mortadella

*CHEESES: Swiss Cheese, Cheddar cheese, Provolone cheese, Pepper Jack cheese, or American cheese

All are served with lettuce, tomato, mayo, mustard, house made potato chips and assorted cookies and bars

HOT SANDWICHES

*CHICKEN CLUB ~ swiss, bacon, lettuce, tomato, mayo \$14.95

*REUBEN ~ house corned beef, swiss, sauerkraut, 1000 island rye bread \$14.95

*BLEU CHEESE PRIME DIP ~ swiss & bleu cheeses \$15.95

*TRU BLU BURGER ~ aged cheddar, caramelized onion, bacon, lettuce, mayo & tomato \$14.95

*FRISCO BURGER ~ caramelized onion, swiss cheese, 1000 island & sourdough bun \$13.95

*FRIED WALLEYE SANDWICH ~ battered walleye, lettuce, tomato, homemade tartar sauce on crusty ciabatta \$16.95

COLD SANDWICHES

*COLD SALAD POPOVER ~ chicken salad, ham salad, or tuna salad. crab salad add \$3 served in a popover \$13.95

*B.L.T. ~ house thick bacon, lettuce, tomato & mayo \$13.95

*CLUBHOUSE ~ smoked turkey, ham, bacon \$14.95

*TURKEY & AGED CHEDDAR ~ Tillamook cheddar \$13.95

*CHICKEN CEASAR WRAP ~ classic salad in a flour tortilla with tomato, parmesan cheese and ceasar dressing \$13.95

*PASTRAMI ~ on rye, pepper jack cheese, onion \$13.95

*SMOKED HAM & CHEDDAR ~ Tillamook cheddar \$13.95

GRILLED BUFFET \$15.95

Choice of two meats & two cheeses

*BREADS: White Buns & Wheat grain buns

*MEATS: Grilled Chicken, Piedmontese Burger, Hot Prime Rib, Hot Roasted Turkey or Roasted Pit Ham

*CHEESES: Swiss cheese, Cheddar cheese, Provolone cheese, Pepper Jack Cheese, or American cheese

All are served with lettuce, tomato, mayo, mustard, house made potato chips and assorted cookies and bars

CATERING & OFFSITE



SALADS

Served w/ Yeasty Dinner Roll

- *CEASAR SALAD ~ Romaine hearts, parmesan reggiano-pretzel croutons \$13.95
- *GREEK SALAD ~ Olives, feta cheese, cucumber, red onion, pepperoncini, fried garbanzo beans, garlic lemon vinaigrette \$13.95
- *STEAK & ASPARAGUS ~ Tenderloin tips, balsamic, onion straws, tomatoes, romaine, shaved parmesan \$13.95
- *CALIFORNIA COBB ~ Ham, turkey, avocado, red onion, boiled eggs, blue cheese, bacon, choice of dressing \$13.95
- *SLICED WEDGE ~ Bacon steak, aged cheddar, radish, red onion, pumpkin seeds, tomatoes and dijon balsamic \$13.95
- *CHINESE CHICKEN ~ Napa cabbage, bean sprouts, green onion, broccolini, water chestnuts, bamboo shoots and soy ginger dressing \$13.95

DELI BUFFET LUNCHES \$15.95

Choice of Two meats, Two Cheeses, Two Salads

Served With Yukon Kettle Chips

*BREADS: White & Wheat grain buns

*MEATS: Choice of House Smoked Turkey, Ham, Prime rib, Pastrami, Salami, Cappicola or Mortadella

*CHEESES: Swiss Cheese, Cheddar cheese, Provolone cheese, Pepper Jack cheese or American cheese

*SALADS: Asian Slaw, Potato Salad, Fresh Fruit, Caesar, House, Garnish Chop,

This menu is meant to served offsite with no service other than dropping off the food.

Please contact coordinator to make arrangements

COLD SANDWICHES

Served w/ Yukon gold kettle chips

- *COLD SALAD CROISSANT ~ Choice of chicken salad, ham salad, or tuna salad. Crab salad add \$3 \$13.95
- *B.L.T. ~ House thick bacon, lettuce, tomato & mayo \$13.95
- *CLUBHOUSE ~ Smoked turkey, ham, bacon \$13.95
- *CHERRY WOOD TURKEY ~ Smoked turkey, swiss cheese, lettuce, tomato on a croissant \$13.95
- *CHERRY WOOD HAM ~ Ham, lettuce, tomato, aged cheddar on a croissant \$13.95
- *GIANT HOAGIE ~ CHOICE OF 2 MEATS: Cherry Wood Turkey, Cherry Wood Ham, Pecan Wood bacon, Prime Rib, Cotto Salami, or Pastrami. Served w/ swiss, cheddar, lettuce, tomato, mayo, mustard & onions on a 4 ft French loaf \$29.95

SIGNATURE BUFFETS (for 30 people or more)

Served w/ choice of House, Ceasar or House Chopped & Yeast Dinner Rolls

- *HAMBURGER & CHICKEN \$15
Grilled chicken breast and Piedmontese beef, assorted cheeses, wheat & white buns, lettuce, tomato, pickles and kettle Yukon chips (no rolls or salad option)
- *HOT DOGS & WISCONSIN BRATWURST \$15
Gourmet rolls, onion, sauerkraut, mustards, ketchups Yukon kettle chips (no rolls or salad option)
- *ROAST SIRLOIN \$22
W/ garlic burgundy pan gravy
- *MEATLOAF ROULADE \$22
Stuffed w/ cheddar, ham. Muscovy duck gravy
- *PASTA & SAUCE \$22
Choice of: Red sauce, Alfredo, Butter sauce, Rosa sauce
Choice of: Grilled chicken, Meatballs. Beef tips add \$3
- *ROASTED TURKEY \$22
Sage turkey gravy
- *STEAK MEDALLIONS \$24
Choice of béarnaise, peppercorn sauce or sauce diane

STONE OVEN FLAT BUFFET

WITH CHOICE OF HOUSE SALAD, CEASAR SALAD OR TRU GARNISH SALAD

~ STONE OVEN FLATS ~

FLATBREADS COOKED IN A STONE OVEN

CHICKEN BACON BLEU

Smoked bleu cheese, cream, chicken, & bacon 14

CREOLE

Spicy sauce, andouille sausage, chicken, cheese blend 14

ITALIAN

Pepperoni, sausage, ham, peppers, onions, cheese blend 14

STEAK & CRAB

Ribeye, crab, cream, artichokes & cheese blend 14

THAI PEANUT

Grilled chicken, carrot, cilantro, peanut sauce, cheese 14

AMERICAN

Sausage, pepperoni, fontina cheese blend 14

BRUSCHETTA

Tomato, basil, balsamic, fresh mozzarella, red onion 14

BBQ CHICKEN

Red onion, bbq sauce, chicken, cilantro & cheese blend 14

LAND & WATER

ALL ITEMS SERVED WITH HOUSE OR CAESAR SALAD & YEAST DINNER ROLLS

CHOICE OF: 1 PROTEINS 1 VEGETABLE & 1 STARCH

(ITEMS ARE SERVED PER PERSON)

STARCH CHOICES: CARMELIZED VEGETABLE MASHED POTATO, RIBBON CUT HASH BROWNS, ALFREDO POTATOES, PARMESAN RISSOTO, MAC & CHEESE, SWEET POTATO TOTS, YUKON ROASTED POTATOES

VEGETABLE CHOICES: BRUSSEL SPROUT HASH, TERIYAKI GREEN BEANS, RICED FRIED CAULIFLOWER, BALSAMIC MARINATED ASPARAGUS, BROCCOLINI W/ LEMON BUTTER, CORN ON THE COB, SOUTHERN CREAMED CORN, CREAMED SPINACH, CAULILINI W/ BEER CHEESE

CHICKEN

*BAKED HERBED AIRLINE CHICKEN \$25

Crispy with lemon cream & caulilini

*CHICKEN SCHINTZEL \$25

Breaded chicken & wild mushroom pan gravy

*ROASTED BEER CAN HALF CHICKEN \$24

Bone in half chicken marinated in beer & roasted

*CHICKEN SALTIMBOCCA \$27

Roasted stuffed w/ prosciutto & fontina w/ lemon garlic buerre blanc

*CHERRY WOOD SMOKED CHICKEN \$27

Double breast & white Carolina bbq sauce

*SMOTHERED CHICKEN \$27

Double breast smothered w/ peppers, onions & mushrooms. Topped w/ parmesan cream

*CHICKEN PARMESAN \$27

Italian red gravy, topped w/ parmesan & provolone

*CHICKEN PICCATA \$27

Garlic lemon butter, capers, artichokes, heirloom tomato & basil

PORK

*BONELESS BBQ PORK RIBS \$27

Cherry wood smoked w/ Kansas City bbq sauce

*TOMAHAWK PORK CHOP \$29

Duroc pork w/ wild mushroom jus

*DRY RUBBED PORK TENDERLOIN \$27

Balsamic apple cider glaze

BEEF

*CENTER CUT SIRLOIN \$25

8oz. Center cut. C.A.B. & House butter

*RIBEYE \$34

16 oz. of the richest beef cut. w/ house butter

*FLAT IRON \$26

12 oz. butchers cut, C.A.B. w/house butter

*FILET \$32

8 oz wet aged angus beef. Lean tender cut w/ house butter

*TRU STRIP STEAK \$38

Heavily marbled Kobe w/ house butter

*BONELESS BEEF RIBS \$29

Cherry wood smoked w/ bbq Texas bbq sauce

*SMOKED PRIME RIB \$26

Cherrywood smoked w/ garlic rub

*TWIN TENDER MEDALLIONS \$25

Choice of Cajun rubbed w/ béarnaise & asparagus, Sauce Diane or Peppercorn brandy

*BRAISED BEEF SHORT RIBS \$29

Tender & slow braised w/ ale pan gravy

VEGETABLE

- *GRILLED PORTABELLA \$19
w/ burgundy demi glaze
- *RAMEN NOODLE BOWL \$19
fresh Chinese noodles, vegetables and broth
- *CAULIFLOWER STEAK \$19
ale fontina cheese sauce
- *FRIED EGGPLANT PARMESAN \$19
fried eggplant, red gravy, parmesan reggiano
- *VEGETABLE STEAK PLATE \$19
mixed beans and vegetables in a patty topped w/ smoked pepper hollandaise
- *SPINACH ARTICHOKE FLAT \$16
spinach, artichoke hearts, & six cheeses on flat bread

SEAFOOD & FISH

- *PAN FRIED WALLEYE \$26
cracker breaded & toasted almonds
- *GRILLED SALMON \$26
wild caught, lemon dill yogurt sauce
- *COCONUT SHRIMP \$25
hand breaded, mango habanero sauce
- *BANG BANG SHRIMP \$25
sweet & spicy jumbo fried wild caught shrimp
- *MISO LAQUERED SEABASS \$32
snap peas & shitake mushrooms

CHEF'S CARVING STATION

\$36 per person

- * SMOKED TURKEY W/ SPICY DIJON GLAZE
- * COB SMOKED HAM W/ PINEAPPLE GLAZE
- * ROASTED PORK TENDERLOIN
W/ SMOKED GRANNY SMITH APPLES
- * SMOKED GARLIC PRIME RIB W/ HORSERADISH



PASTA (no side)

- *FETTUCCINI ALFREDO \$20
light lemon garlic cream sauce, broccolini,
& parmesan Reggiano (add chicken \$3/shrimp\$4)
- *FOUR CHEESE MAC & CHEESE \$20
chicken, fontina, provolone, parmesan, and
cavatappi pasta
- *STEAK & ASPARAGUS \$22
grilled tenderloin tips asparagus, béarnaise cream, with
gemeli pasta
- *GREEK CAVATAPPI \$21
onion, pepperoncini, tomato, kalamata olive & feta in
roasted garlic olive oil

BUFFETS (for 50 people or more)

SERVED W/ HOUSE SALAD, CAESAR, OR CHOPPED SALAD
& 2 SIDE DISHES, & DINNER ROLLS

- *AIRLINE CHICKEN \$24
Choice of: Red Gravy & Parmesan, Lemon Butter,
Teriyaki, Chimichurri, Honey Garlic, Cajun w/Peppers
- *SIRLOIN ROAST \$24
w/ garlic burgundy pan gravy
- *MEATLOAF ROULADE \$22
stuffed w/ cheddar, ham. Muscovy duck gravy
- PASTA & SAUCE \$22
Choice of: Red sauce, Alfredo, Butter sauce, Rosa sauce
Choice of: Grilled chicken, Meatballs, or Beef tips
- *ROASTED PORK LOIN \$24
smoked apples, cider balsamic gravy
- *STEAK MEDALLIONS \$26
choice of béarnaise sauce, peppercorn brandy sauce or
sauce diane

SNACKS & REFRESHMENTS

SNACKS \$4 per person

- *HOUSEMADE TORTILLA CHIPS AND SALSA*
- *FRIED PITA CHIPS TATZIKI SAUCE*
- *KETTLE CHIPS AND ONION DIP*
- *PRETZELS AND PEANUTS*
- *LUCKY'S FRESH POPPED POPCORN*
- *SOFT BAKED PRETZELS W/ BEER CHEESE*

COOKIES & BARS \$20 doz.

- *ASSORTED BROWNIES, COOKIES, BARS*

BAGELS \$20 doz.

- *ASSORTED BAGELS WITH ASSORTED CREAM CHEESES*

REFRESHMENTS

- *BOTTLED WATER \$2.00*
- *CANS OF SODA \$2.00*
- *ICED TEA \$2.00*
- *FRESH BREWED COFFEE (PER GALLON) \$15.00*
- *ORANGE JUICE MILK OR LEMONADE \$3.00*

CHIPS AND DIPS \$4 per person

- *HOUSEMADE TORTILLA CHIPS AND SALSA*
- *FRIED PITA CHIPS TATZIKI SAUCE OR HUMMUS*
- *KETTLE CHIPS AND ONION DIP*

FRESH FRUIT & IMPORTED CHEESES

_____ \$8 per person

- *ASSORTED CHEESES, GOURMET CRACKERS AND FRESH FRUIT*

PASTRIES AND DONUTS \$20 doz.

- *ASSORTED PASTRIES AND ASSORTED DONUTS*

MUFFINS AND CARMEL ROLLS \$20 doz.

- *ASSORTED MUFFINS, CARMEL AND CINNAMON ROLLS*



ASSORTED DESSERTS (no substitutes) CHEESECAKES (must buy in pairs)

Must order 4 pans. (Ea. pan has 12 full pcs.)

*CHEESECAKES : CHOCOLATE CHOCOLATE, CARAMEL FLAN, RASPBERRY MACAROON, TOASTED PEACAN

*CLASSIC VANILLA, RASPBERRY SWIRL, SEVEN LAYER, FUDGE BROWNIE

*VANILLA, CHOCOLATE CHIP, LEMON SWIRL, CHOCLATE SWIRL, STRAWBERRY

*MINI CHEESECAKES : CHOCOLATE CAPPUCCINO, SILK TUXEDO, VANILLA, CHOCOLATE CHIP, LEMON RASPBERRY

*WHITE CHOCOLATE RASPBERRY, CHOCOLATE RASPBERRY, CHOCLATE HAZELNUT, MANGO, POMEGRANITE, VANILLA, KEY LIME

ASSORTED CAKES : CARAMEL SWIRL, TRIPLE CHOCOLATE FUDGE, BUTTER PECAN FUDGE, COUNTRY CARROT

ASSORTED PETIT FORS \$24 doz.

FLAVORS ARE:

*BROWNIE BITE

*RED VELVET

* CARROT CAKE

*TRUFFLE BON BON

FRESH COOKIES \$12 doz.

*CHOCOLATE CHUNK

*WHITE CHOCOLATE MACADAMIA NUT

*PEANUT BUTTER

*M+M CHOCOLATE CHIP

*OATMEAL RAISEN

*SNICKERDOODLE

DESSERTS

IF YOU HAVE ANY SPECIAL REQUESTS WE WOULD BE HAPPY TO TRY TO ACCOMODATE

(UP TO 14 SLICES PER CAKE)

*CHEESECAKE W/ CHOICE OF CHOCOLATE, STRAWBERRY, CARAMEL OR RASPBERRY SAUCE \$135

*TURTLE CHEESECAKE \$135

*IRISH CREAM CHEESECAKE \$150

* SALTED CARAMEL CHEESECAKE \$150

*LEMON RASPBERRY CHEESECAKE \$150

FRESH PIES (must buy in pairs)

(UP TO 14 SLICES PER PIE)

*FRUIT PIE CHOICES: *CINNAMON APPLE *CHERRY

*BLUEBERRY *WILDBERRY LEMON *RASPBERRY \$100

*PUMPKIN \$100 *BANANA CREAM \$125

*BOSTON CREAM \$125 *CHOCOLATE CREAM \$125

*KEY LIME \$125 *SOUTHERN PECAN \$125

*COCONUT CREAM \$125

ASSORTED BARS \$125

Must order 4 pans. (Ea. pan has 12 full pcs.)

*ROCKY ROAD, DUTCH APPLE, PEANUT BUTTER CHOCOLATE, TROPICAL

*SEVEN LAYER, CARAMEL OATMEAL, RASPBERRY, LEMON

*KEY LIME, BLONDIE, TREASURE, MACAROON

*MELTAWAY, CHOCOLATE RASPBERRY, LEMON, CHOCOLATE PECAN

*CAPPUCCINO, IRISH CREAM, PEANUT BUTTER





BREAKFAST

**ALL BREAKFAST ITEMS IS SERVED PER PERSON.
ORANGE JUICE, MILK OR COFFEE
INCLUDED IN PRICE**

ENGLISH BREAKFAST \$13

Scrambled eggs, fried potatoes, croissant, and choice of pecan wood bacon, country ham, or maple sausage

FRENCH TOAST \$12

Homemade egg battered with choice of pecan wood bacon, country ham, or maple sausage

BREAKFAST BREADS & FRUIT \$9

Assorted pastries, bagels with cream cheese, Danishes, muffins and donuts and fresh cut fruit

CEREAL, PASTRIES & FRUIT \$10

Assorted cold cereals assorted pastries and fresh cut fruit

JUMBO CARAMEL ROLLS \$8

House specialty, served with fresh fruit

SUNRISE FLATS \$12

Stone oven flatbread topped with scrambled eggs tomatoes, basil, red peppers, garlic, our cheese blend

CROISSANT EGG SANDWICH \$12

Fried eggs, ham, American cheese and special sauce. Served with ribbon hash browns

DENVER SCRAMBLED \$13

Scrambled eggs w/ cheddar cheese, peppers and onions, fried potatoes, and croissant. Choice of pecan wood bacon, country ham, or maple sausage

BISCUITS & GRAVY \$12

Fresh baked buttermilk biscuits and bacon peppercorn white gravy. Choice of pecan wood bacon, country ham, or maple sausage

BENEDICT SCRAMBLED \$12

Scrambled eggs, sliced country ham, English muffins, hollandaise sauce and fried potatoes

SPANISH BURRITO \$12

Peppers, onions, scrambled eggs, queso fresca, salsa, chorizo sausage and chicken. Served with ribbon hash browns

MADE TO ORDER OMELETS \$12

Choices of country ham, country sausage, cherry wood bacon, and cheddar cheese. Served with ribbon hash browns

PANCAKES & BREAKFAST MEATS \$12

Choice of plain, blueberry or strawberries. Choice of pecan wood bacon, country ham, or maple sausage