



PO Box 971212, OREM, UTAH 84097

OFFICE 801.368.7296

INFO@LANDMARKCATERINGUTAH.COM

WWW.LANDMARKCATERINGUTAH.COM

MENU

Prices are based on a minimum guest count of **40** and include heavy decorative plastic wares. Orders of 20 are for pick-up only. Utah state food tax will be added to each order. Please call for delivery and questions about our on-site service fee for full service events.

Prices may change due to market fluctuations.

For formal and seated service dining and linens, additional pricing will apply.

We can provide meals for special dietary needs. Additional pricing may apply.

For more information regarding your special event,
contact our Event Coordinator: 801.368.7296

BREAKFAST MENU

FULL BREAKFAST

\$12.95 per person (add tax and gratuity)

Select one of the following:

Home-style Pancakes w/ house made syrup
Apple, Blueberry, Peach or Pineapple Pancakes
French Toast w/ house made syrup
Oven Baked Pecan Bread Pudding
English Muffins
Fresh Pastries
Muffins
Biscuits w/gravy (add \$.50 per person)
Fruit Crepes (add \$1.50 per person)
Pear Mascarpone French Toast (add \$1.00 per person)
Raspberry "Cheesecake" French Toast (add \$1.00 per person)

Select one of the following:

Fresh Whole Fruit
Seasonal Fresh Fruit
Yogurt

Select two of the following:

Orange Juice
Apple Juice
Cranberry Juice
Cran-raspberry juice
Milk
Chocolate Milk

Select one of the following:

Scrambled eggs
Scrambled eggs w/veggies
Meat and Vegetable Frittata
Cheese Frittata
Corn and Cheese Frittata
Crust less Spinach Quiche
Crust less Quiche Lorraine
Crust less Vegetarian Quiche
Baked Eggs Benedict Casserole
Spinach Bacon Quiche (add \$.75 per person)

Select one of the following:

Bacon
Sausage
Ham

Select one of the following:

Hash Browns
Country Potatoes
Coffee w/condiments
Hot Chocolate

CONTINENTAL BREAKFAST

\$10.95 per person

Pastries and Assorted Sweet Breads
Orange Juice, Milk
Coffee or Hot Chocolate available upon request.

Seasonal Fresh Cut Fruit
Yogurt variety

BAGEL BREAKFAST

\$10.95 per person

Assorted freshly baked bagels with a variety of cream cheeses, butter, and jam.
Seasonal fresh cut fruit

Coffee or Hot Chocolate available upon request.
Orange Juice, Milk
Yogurt variety

BREAKFAST BURRITO

(Make your own)

\$10.95 per person

Breakfast meat (bacon, sausage, diced ham, or chorizo) hash browns, scrambled eggs, cheese, salsa, and tortilla

Served with Fresh Cut fruit in season, yogurt, and orange juice

BREAKFAST OMELET

(Made Fresh on Site by our Chef)

\$13.95 per person

Select from several different toppings.

Served with Country Potatoes, Fresh Cut Fruit (in season), and Orange juice.

LUNCH BUFFET MENU

Rio Fresh Mex Salad

Select two choices of meat: (Chicken, Barbacoa pork, Sonoran shredded beef), sweet cilantro rice, black beans, shredded romaine lettuce, sour cream, guacamole, cheese, pico de gallo, flour tortilla, creamy tomatillo cilantro dressing and topped with crispy tortilla strips.

\$10.95 per person

Our Famous House-Made Tamales: Green Corn Sonoran Style

Select 2 flavors: Sweet Green Chili & Cheese, Salsa Verde Pork, Salsa Verde Chicken, Chicken Mole, Red Chili Pork, or Red Chili Beef. Served with red enchilada or verde sauce, Mexican rice, refried beans, and a Mexican green salad.

\$11.95 per person

Taco Salad

Choice of our house specialty Sonoran style shredded beef or chicken, tomatoes, black beans, cheddar cheese, sour cream, guacamole and shredded lettuce. Served in a flour tortilla bowl with a fresh salsa and creamy tomatillo cilantro dressing.

\$10.95 per person

Street Tacos

Select 2 Meats: Sliced chicken breast, barbacoa pork, pork verde, (steak – add \$1.00 pp) Served on 4” tortillas with Pico de gallo, cheese, sour cream, guacamole, shredded cabbage, and tomatillo cilantro dressing. Served with Mexican rice and refried beans.

\$10.95 per person

Fajita Bar

Choice of beef or chicken tossed with onions, bell peppers, and tomatoes, with toppings of sour cream, guacamole, and shredded cheddar cheese. Served with mexican rice, refried beans, chips and salsa. (Add a green salad for an additional \$.95 per person)

\$11.95 per person

House Made Chicken Enchiladas (Red Sauce)

Served with spanish rice, tortilla chips, fresh salsa, shredded lettuce, and sour cream. (Add refried beans for an additional \$.85 per person).

\$9.95 per person

House Made Creamy Chicken Enchiladas (Sour Cream Sauce)

Served with sweet cilantro rice, chips, fresh salsa, and shredded lettuce. (Add black beans for \$.85 per person)

\$9.95 per person

Sonoran Style Taco Bar

Choice of two meats: (Shredded Chicken, Shredded Beef, Shredded Pork Verde), cheese, tomatoes, onions, guacamole, sour cream, fresh salsa, shredded romaine lettuce, cilantro rice. Served on 6" corn and flour tortillas.

\$10.95 per person

Pork Verde Salad

Shredded Pork verde on a bed of romaine lettuce with asadero cheese, pico de gallo, shredded cabbage, green onions, cilantro, fresh lime slices, crispy tortilla strips, and creamy tomatillo cilantro dressing.

\$8.25 per person

Grande Nachos

Bed of tortilla chips with choice of two meats: shredded beef, shredded pork, or shredded chicken. Toppings include black beans or refried beans, olives, jalapenos, fresh salsa, guacamole, sour cream, and nacho cheese sauce. (Add a tossed salad for \$.95 per person).

\$10.95 per person

Southwestern Salad

Grilled chicken breast, black beans, corn, julienne carrots, red cabbage, cheese, and red onions on a bed of lettuce. Served with a choice of creamy jalapeno cilantro dressing. Served with rolls/butter.

\$8.95 per person

Oriental Chicken Salad

Grilled chicken breast strips, chinese crispy noodles, red cabbage, matchstick carrots, green onions, tomatoes, mandarin oranges, and cucumbers on a bed of lettuce with an Oriental Sesame Dressing. Served with rolls/butter.

\$8.95 per person

Chicken Caesar Salad

Romaine lettuce with grilled chicken breast strips, parmesan cheese, red bell peppers, croutons, Caesar dressing. Served with rolls/butter

\$7.95 per person

Santa Fe Chicken Salad

Grilled chicken breast strips, black beans, peppers, tomatoes, cilantro, radishes, chilies, mandarin oranges, and mushrooms on a bed of lettuce with an orange vinaigrette dressing. Served with tortilla chips, rolls & butter.

\$8.95 per person

Chicken Parmesan Salad

Crispy Parmesan Chicken slices on a bed of spring greens with tomatoes, olives, red onions, cumpers, bacon, fresh parmesan cheese with a house made creamy Greek dressing. Served with rolls and butter.

\$9.95 per person

Cobb Salad

Romaine lettuce with grilled chicken breast strips, bacon, chopped egg, tomatoes, avocado, bleu cheese crumbles, and assorted salad dressings. Served with rolls & butter.

\$8.95 per person

Balsamic Steak Salad

Grilled Steak strips on a bed of spring greens with tomatoes, crumbled blue cheese, avocado, radish, red onions, and dried cranberries. Served with rolls/butter.

\$12.95 per person

Sweet Spinach Salad

Grilled chicken breast strips, baby spinach, bleu cheese crumbles, grapes, pecans, pears, dried cranberries, choice of sweet poppy seed or raspberry vinaigrette dressing. Served with rolls and butter.

\$8.95 per person

Gourmet Wraps

Select type: Grilled chicken breast & vegetables, Chicken Caesar, Santa Fe chicken, Smoked turkey with cranberries, Italian, Tomato bacon avocado, or Vegetarian. Select one salad: Italian pasta, house made potato, caesar, coleslaw or tossed mixed greens.

\$10.95 per person

Deluxe Boxed Lunches

Sandwich: Choice of hoagie bun or whole wheat/white bread with meat choices of turkey or ham, cheese, tomato, lettuce, pickles, and red onion. Potato **or** pasta salad, chips, bottled water, and gourmet cookie **or** brownie. (add \$1.00 per person for Focaccia or Ciabatta sandwich).

\$11.50 per person

Basic Boxed Lunch

Sandwich: Choice of hoagie bun or whole wheat or white bread with meat choices of turkey, ham, or roast beef, cheese, condiments, tomato, lettuce, pickles, and red onion. Served with chips, cookie, and bottled water. (add \$1.00 per person for Focaccia or Ciabatta sandwich).

\$10.95 per person

SANDWICHES:

Ciabatta: Turkey breast w/ tomato, lettuce, provolone cheese, bacon, and chipotle dressing.

Multi-Grain Bread: Same toppings as mentioned above

Focaccia: Same toppings as mentioned above

Served with two Side Salad Choices:

Potato, Italian pasta, coleslaw, Caesar, and Tossed Green salad

(Add additional side salad for \$1.35 per person)

\$10.95 per person

Chicken Salad Croissant Sandwich

Hal's famous chicken salad on large croissant served with two specialty salads: Italian pasta, potato, coleslaw, Caesar, spinach, or tossed green salad).

\$9.95 per person

Salad & Sandwich Bar

Assorted deli meats and cheeses with a variety of ten toppings. Served on a hoagie bun or assorted breads. Choice of mixed greens salad with a large variety of toppings and dressings, or choice of two specialty salads: (ambrosia fruit, pasta, potato, coleslaw, spinach, tossed mixed greens, or Caesar).

\$12.95 per person

House Made Soup & Sandwich Bar

Assorted deli meats and cheeses with a variety of ten toppings plus our wonderful house made soups. Soup Choices (select 2): Chicken noodle, creamy potato, hearty vegetable, chicken w/wild rice, tomato basil, broccoli and cheese, and minestrone.

\$11.95 per person

House Made Soup and Salad

Spinach or house green salad, artisan rolls/butter, Soup choices (select 2): Chicken noodle, creamy potato, hearty vegetable, chicken and wild rice, tomato basil, broccoli and cheese, and minestrone.

\$9.95 per person

Salad & Baked Potato Bar

Large baked potato with choice of cheese, sour cream, bacon, chili, broccoli, and green onions. Served with a mixed greens salad, rolls and butter. (Add a full salad bar for \$1.95 per person).

\$10.95 per person

BBQ Pulled Pork Sandwich

\$10.95 per person

BBQ Shredded Chicken Sandwich

\$10.95 per person

BBQ Smoked Beef Brisket

\$13.95 per person

Served on a Tuscan bun, with choice of one specialty salad and one hot side.

Salads: House mixed greens, caesar, potato, pasta, coleslaw, or spinach)

Hot Sides: Baked beans, herb garlic potatoes, corn w/peppers

Hawaiian Burger

Fresh house made burgers, pineapple slices, and condiments with a house made Hawaiian dressing. Served with tropical fruit salad and Hawaiian slaw.

\$11.50 per person

Sweet Street Hawaiian Tacos

Choice of shredded chicken or shredded pork with, cheese, cabbage, and sweet Hawaiian sauce, and pineapple salsa. Served with tropical fruit salad, polynesian rice, and corn and flour tortillas.

\$10.95 per person

Hawaiian Haystacks

Grilled chicken breast, white rice, pineapple tidbits, cheese, peas, green onions, sliced celery, crisp chinese noodles, and creamy sauce. Served with rolls and butter.

\$9.95 per person

French Dip Sandwich w/Au jus and American Swiss Cheese

Served on a hoagie bun w/au jus with choice of two specialty salads: Caesar, coleslaw, spinach, or house green.

\$12.95 per person

Philly and Swiss Steak Sandwich

Served on a hoagie roll with two specialty salads: Caesar, coleslaw, spinach, or house green.

\$12.95 per person

Beef or Chicken Gyros w/Pita Bread

Served with a tortellini salad, and Caesar salad.

\$12.95 per person

Teriyaki Chicken Rice Bowl

Chicken breast strips in a tasty teriyaki sauce with white rice. Served with a blend of grilled oriental vegetables, rolls and butter.

\$10.95 per person

Hamburger Bar

House made burgers with a variety of toppings: Tomatoes, lettuce, pickles, onions, cheese, sautéed mushrooms and onions, bacon, guacamole, ketchup, mustard, mayo, and fry sauce.

Served with chips

\$9.95 per person

LUNCH DESSERTS

Gourmet Cookie Variety, Brownies, Mini Fruit Tarts, or Ice Cream.

\$1.50 per person

Apple or Peach Crisp with whipped cream, Pumpkin Crumble (in season), Lemon bars, Carrot Cake, Chocolate Cake, or Lemon Cake. Chocolate Peanut Butter Cake (add \$.75 per person).

\$1.95 per person

BEVERAGE CHOICES

(Ice water is included with all meals)

Lemonade

\$.60 per person

Raspberry Lemonade

\$.85 per person

Tropical Breeze or Peach Lemonade

\$.85 per person

Bottled Water

\$1.00 per person

Sodas

\$1.00 per person

PASTA MENU

All of our sauces are House Made
(add \$1.95 per person for a Full Salad Bar)

Baked Manicotti

Cheese stuffed pasta, baked with a zesty Italian marinara sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.50 per person

Chicken Alfredo

Fettuccine topped with tender grilled chicken breast and our creamy alfredo sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.95 per person

Chicken w/Butternut Squash Cheese Sauce

Linguini topped with our house made sauce and sliced chicken breast. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$14.95 per person

Lasagna

A classic favorite. Select from beef or vegetarian. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.95 per person

Sirloin Tips

Braised in a Hunter sauce with mushrooms & onions, and served with homemade egg noodles. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.95 per person

Spaghetti

Your choice of a Bolognese sauce or marinara with Italian meatballs on the side. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$11.95 per person

Blackened Chicken

Served with linguini and our signature Alfredo sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$12.95 per person

Caprese Chicken

Chicken breast with tomato slice, mozzarella cheese slice, and fresh basil leaf. Served with Pesto sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$16.95 per person

Chicken de Regiano

Original Italian stuffed chicken breast. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$16.95 per person

Combination Pasta Special

Choice of 3 different pasta's, 3 sauces, chicken and Italian meatballs. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$15.95 per person

A Taste of Italy

(For groups of **75** or more, for less than 75 additional costs will apply)

Live station with our Chef's to cook it fresh on site. Additional cost for live chefs.

Pasta Bar: Our most popular menu choice! Select from several gourmet pastas, homemade specialty sauces (marinara, alfredo, and creamy oven roasted bell pepper). 18 selections of vegetable and meat toppings. Also includes a full salad bar, rolls/butter, beverage and light dessert.

\$16.95 per person



THEME MENU

Mexican Fiesta

Chicken enchiladas, shredded beef burritos, Spanish rice, refried beans, shredded pork and chicken tacos. Served with a house mixed greens salad, lemonade, a light dessert, chips and fresh salsa. Add tamales for \$2.95 per person

\$15.95 per person

A Taste of Italy

(For groups of **75** or more, for less than 75, additional costs will apply)

Live station with our Chefs to cook it fresh on site

Pasta Bar: Our most popular menu choice! Select from several gourmet pastas, homemade specialty sauces (marinara, alfredo, and creamy roasted bell pepper). Make selections from a variety of vegetable and meat toppings, and have it cooked fresh in front of you! Served with rolls, butter, and full salad bar, beverage, and light dessert.

\$16.95 per person

Hawaiian Luau

Hawaiian chicken w/fresh pineapple tidbits, Polynesian rice, specialty green salad, tropical fruit salad, rolls w/ butter, tropical lemonade and a light dessert. (Add fresh cut fruit in season for \$1.50 per person, Kalua Pork for \$2.95 per person)

\$12.95 per person

Oriental Rice Bowl Bar

(Groups of **75** or more for less than 75, additional costs will apply)

Sautéed by our Chef Onsite

Choice of three kinds of rice (white long grain, white sticky, and brown), make selections from a variety of meats and oriental vegetables, then select from our three homemade sauces, (teriyaki, sweet and sour, and honey sesame), and served with a full salad bar, rolls, butter, lemonade and a light dessert.

\$16.95 per person

Broccoli Beef

Served with Jasmine rice, fried won tons and sweet & sour sauce. Served with oriental green salad, lemonade and a light dessert. (For brown rice add \$1.50 per person)

\$13.95 per person

Orange Chicken

Served with Jasmine rice, and stir-fry vegetables, wontons, sweet & sour sauce, lemonade, and a light dessert.

\$11.95 per person

Beef or Chicken Red Thai Curry

Served with jasmine rice and Pad Thai noodles, oriental green salad, soft rolls w/ butter, lemonade and a light dessert.

\$14.95 (Chicken) \$15.95 (Beef) per person

Chicken Lettuce Wraps (Appetizer only)

Must be ordered with a regular menu item.

\$6.95 per person

Western Roundup BBQ

Select your favorite meat, and 3 side dishes.

Served with rolls and butter OR on a bun.

(We are able to cook on site)

Western Special: Steak and Chicken

(We serve certified Angus Beef)

BBQ Smoked Beef Brisket

Steak

Beef Country Style Ribs:

BBQ Chicken:

BBQ Hamburgers & Hot Dogs

Gourmet Hamburger Bar:

House made burgers w/bun and the following sides: Tomatoes, pickles, lettuce, onions, sautéed mushrooms and onions, bacon, guacamole, cheese, ketchup, mustard, mayo, and fry sauce.

Served with lemonade and a light dessert.

Market Price

\$18.00 per person

Market Price

Market Price

\$15.95 per person

\$14.95 per person

\$16.95 per person

Western BBQ Sides:

Baked Beans

Potato Wedges

Baked Potato

Herb Garlic Potatoes

Mashed Red Potatoes

Potato Salad

Rice Pilaf

Corn on the Cob (seasonal)

Corn w/ Peppers

House-Made Mac & Cheese

Spinach Salad

Coleslaw

Broccoli Salad

Baby Greens Tossed Salad

Italian Pasta Salad

Caesar Salad

Tropical Fruit Salad

Fresh Cut Fruit (seasonal)

(add .75 per person)

Watermelon (seasonal)

DINNER ENTREES

All entrees are served with a green salad (add \$1.50 more for a full salad bar), rolls & butter, two hot side dishes, lemonade, and light dessert, (see dessert menu for selections).

All of our sauces are house made

Chicken Cordon Bleu

Breaded and stuffed with ham & cheese and topped with a specialty cream sauce

\$17.95 per person

Southwestern Style Chicken

Chicken breast topped with sautéed bell peppers & onions and pepper jack cheese

\$16.95 per person

Chicken Marsala

Sautéed chicken breast with a flavorful marsala sauce

\$16.95 per person

Hawaiian Chicken

Sautéed chicken breast with fresh pineapple and a teriyaki glaze

\$16.95 per person

Stuffed Chicken Breast

Breast filled with sun dried tomatoes and cream sauce

\$16.95 per person

Italian Stuffed Chicken

Breast stuffed with spinach and three chesses, topped with an Italian red sauce

\$16.95 per person

Chicken Parmesan

Seasoned breaded chicken breast topped with Italian red sauce

\$16.95 per person

Chicken Pepper Natta

Lightly breaded chicken breast with a creamy red bell pepper sauce

\$16.95 per person

Mandarin Orange Chicken

Grilled chicken breast with a sweet & sour orange glaze.

\$16.95 per person

Oven Roasted Chicken (Bone-in)

Slow cooked tender and juicy.

\$15.95 per person

Danish Cranberry Chicken

Chicken breast with a sweet cranberry glaze.

\$15.95 per person

Sicilian Chicken

Chicken breast topped with ham and Italian cheese sauce.

\$16.95 per person

Caprese Chicken

Chicken breast with a tomato slice, mozzarella cheese slice, and a fresh basil leaf

Served with Pesto sauce.

\$16.95 per person

Raspberry Chicken

Chicken breast with a sweet and savory raspberry glaze

\$16.50 per person

Chicken de Regiano

Original Italian stuffed chicken breast.

\$17.95 per person

Creamy French Chicken

Chicken breast topped with our specialty creamy French wine sauce

\$16.95 per person

Roasted Turkey Breast

Tender and moist, served with our famous apple cranberry stuffing and turkey gravy

\$17.95 per person

Pot Roast

Slow roasted with our chef's own flare of spices. Served with beef gravy.

\$16.95 per person

Smoked Beef Brisket

Slowly smoked, and served with a zesty BBQ sauce.

\$18.95 per person

Roast Beef (Best as a carving Station)

Served with Au jus

Market Price

New Your Steak

Market Price

Flat Iron Steak

Market Price

Smothered Sirloin Steak

Tender sirloin in a flavorful specialty sauce.

Market Price

Grilled Tri Tip

Served with a Pomegranate Balsamic Reduction

\$18.95 per person

Fillet Mignon

Tender and topped with a specialty glaze

\$32.00

Prime Rib

Succulent prime rib with Au jus & a horseradish cream sauce.

\$31.50

\$31.50

Beef Tenderloin

Topped with a Pomegranate Balsamic glaze

Market Price

Tender Honey Ham

Sliced and topped with a sweet honey glaze.

\$15.95 per person

Pork Loin

Topped with a creamy béarnaise sauce. (other sauces available)

\$16.50 per person

Smoked Shredded Pork

Slowly smoked and served with a zesty BBQ sauce

\$15.95 per person

Herb Encrusted Breaded Cod

Topped with a light lemon cream sauce

\$17.95 per person

Teriyaki Salmon Fillet

Topped with a pineapple teriyaki glaze

\$19.95 per person

Honey Soy Glazed Salmon

Served with sautéed bell peppers and onions over brown rice

\$19.95 per person

Grilled Halibut

Slowly grilled with a lemon & pepper seasoning

Market Price

Side Dishes:

Roasted Herb & Garlic Potatoes

Mashed Potatoes

Baked Potato w/sour cream/butter

Potatoes Au Gratin

Sour Cream Potatoes

Sweet Potatoes w/maple glaze

Baked Beans

Pasta w/sauce (add \$.95 pp)

Rice pilaf

Spanish rice

Polynesian Rice

Jasmine Rice

Sweet Cilantro Rice

Stir-fry Rice

Chow Mein Noodles

Brown Rice (add \$1.00 per person)

Black Beans

Refried Beans

Salads:

House Salad

Caesar

Spinach

Spring Baby Greens

Specialty Salads (add \$.75 pp)

Salad Dressing Choices:

House made Ranch

Toasted Sesame

Italian

Poppy Seed

Caesar

Raspberry Vinaigrette

Olive Oil/Balsamic Vinaigrette

Bleu Cheese (additional cost)

Creamy Tomatillo Cilantro Dressing

(additional cost)

Chef's Vegetable:

Honey Glazed Baby Carrots

Slender Green Beans

Vegetable Medley

Steamed Broccoli

Corn w/peppers

Stir-Fry Vegetables (add \$.85 pp)

Corn on the Cob (in season)

Asparagus (in season)

Zucchini/Yellow Squash w/red bell pepper

Breads:

Soft Rolls

Parmesan Soft Rolls

Artisan Rolls

Artisan Bread

Garlic Bread

Corn Bread

Jalapeno Corn Bread (add \$.50 pp)

Parmesan Bread Sticks (add \$.75 pp)

Focaccia Bread (add \$.75 pp)

DESSERT MENU

Light Dessert Selection

Included in the entrée menu price or add \$1.95 per person al a carte.

Apple or Peach Crisp w/ whipped Cream
Sherbet Ice Cream or Vanilla Ice cream
Fudge Brownies
Cheesecake Brownies
Pumpkin pie crumble (in season)
Carrot Cake
Chocolate Cake
Lemon Bundt Cake
Chocolate Peanut Butter Cake
(add \$.75 per person)

Sugar Cookies w/ Cream Cheese Frosting
Pie: Apple, Peach, Berry, Coconut Cream,
Banana Cream, Lemon Meringue
(add \$.85 per person)
Assorted Gourmet Cookies
Pound Cake w/Berries and Cream
(add \$1.00 per person)
Black Forrest Crisp (add \$.75 per person)

Gourmet Dessert Selections

Add \$2.95 more per person to the entrée menu price
or \$3.95 per person al a carte.

Traditional Cheesecake w/mixed berry sauce or caramel sauce
Assorted Cheesecake Flavors
Key Lime pie
Raspberry, Chocolate, or Key lime Parfaits
Chocolate Mousse Pie
Lemon Delight Layer Cake
Chocolate Dream Layer Cake
Italian Cream cake (seasonal)
Gourmet Ice Cream Bar: Vanilla Ice Cream, chocolate, strawberry, and caramel syrups, oreo
cookie crumbs, chocolate chips cookie crumbs, sprinkles, and toffee bits.
Homemade 4 layer cakes:
Chocolate w/raspberry filling
Chocolate w/chocolate fudge filling
German chocolate w/pecan coconut filling
Carrot w/cream cheese filling
White Chocolate Raspberry
Coconut w/tropical fruit filling

These are just a few of our most popular. Ask about our additional flavors and fillings.