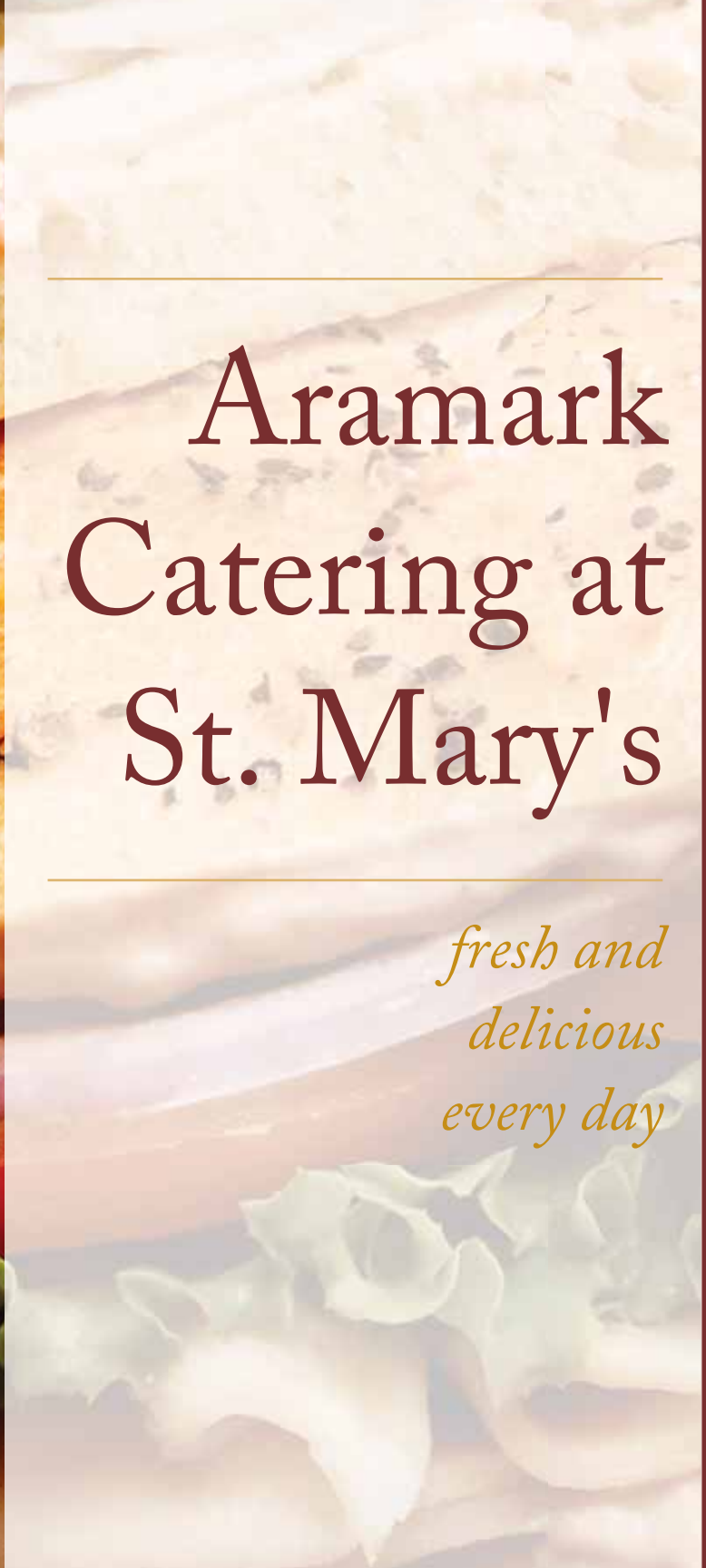




Aramark Catering at St. Mary's

*fresh and
delicious
every day*



All prices are per person and available for 12 guests or more

mini continental \$9.79

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Croissants	180 cal each
Miniature Bagels	110-160 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Regular Coffee, Decaf (Upon Request) & Ice Water	0 cal/8 oz. serving

Includes appropriate condiments

quick start \$8.99

Assorted Muffins	190-520 cal each
Assorted Danish	200-430 cal each
Scones	230-490 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Regular Coffee, Decaf (Upon Request) & Ice Water	0 cal/8 oz. serving

Includes appropriate condiments

healthy choice breakfast \$8.29

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups	140-260 cal each
2% Milk	140 cal/8 oz. serving
Bananas	110 cal each
Assorted Individual Yogurt Cups	50-150 cal each
Regular Coffee, Decaf (Upon Request) & Ice Water	0 cal/8 oz. serving

Includes appropriate condiments

à la carte breakfast

Assorted Bagels with Butter, Cream Cheese and Preserves
\$1.99 per person

Assorted Bagels 170-360 cal each
Includes appropriate condiments

Assorted Bagels with Butter, Cream Cheese and Preserves
\$19.99 per dozen

Assorted Bagels 170-360 cal each
Includes appropriate condiments

Basket of Miniature Muffins, Danish and Scones
\$1.99 per person

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Scones	120-240 cal each

Includes appropriate condiments

Basket of Miniature Muffins, Danish and Scones
\$19.99 per dozen

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Scones	120-240 cal each

Includes appropriate condiments

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Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are per person and available for 12 guests or more

ultimate breakfast \$14.99

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Regular Coffee, Decaf (Upon Request) & Ice Water

Muffins	190-520 cal each
Bagels	170-360 cal each
Croissants	180 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Cheddar Vegetable Strata	190 cal/4.75 oz. serving
■ Hash Browns	130-150 cal/3 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Pancakes	50 cal each
Syrup	110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Regular Coffee, Decaf (Upon Request) & Ice Water	0 cal/8 oz. serving

Includes appropriate condiments

american breakfast \$10.99

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Regular Coffee, Decaf (Upon Request) & Ice Water

Danish	200-430 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Regular Coffee, Decaf (Upon Request) & Ice Water	0 cal/8 oz. serving

Includes appropriate condiments

sunrise sandwich buffet \$10.99

Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, choice of Breakfast Potatoes, Assorted Pastries, Regular Coffee, Decaf (Upon Request) & Ice Water

Egg & Cheese English Muffin	270 cal each
Sausage, Egg & Cheese on Biscuit	520 cal each
Bacon, Egg & Cheese on Bagel	370 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Muffins	190-520 cal each
Danish	200-430 cal each
Regular Coffee, Decaf (Upon Request) & Ice Water	0 cal/8 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

All prices are per person and available for 12 guests or more

lox and bagels \$8.99

Bagels 170-360 cal each

Smoked Salmon Platter with
Hard-boiled Eggs, Sliced Tomato,
Cucumber, Slivered Red Onion,
and Cream Cheese 110-170 cal each

Includes appropriate condiments

quiche-a-dilla \$4.49

Breakfast Quiche-a-dillas are a new twist on a breakfast classic. Choose from the following selections!

Lorraine Quiche Cup 370 cal each

■ Parmesan and Roasted
Vegetable Quiche Cup 320 cal each

■ Spinach, Tomato and
Mushroom Quiche Cup 330 cal each

hand wrapped breakfast burritos

\$4.49

Choose from the following Hand-wrapped Breakfast Burritos!

Meat Lover's Breakfast Burrito
with Bacon, Sausage and Ham 810 cal each

■ Potato, Cheddar and Pico de Gallo
Breakfast Burrito 440 cal each

■ Florentine Breakfast Burrito 580 cal each

Egg Whites available on request - nominal fee may apply



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deli express \$10.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies

Deli Platter

Sliced Oven Roasted Turkey	60 cal/1 oz. serving
Sliced Roast Beef	30 cal/1 oz. serving
Deli Ham	40 cal/1 oz. serving
Tuna	80 cal/1 oz. serving
Cheese Tray	60 cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles, Peppercini)	30 cal/2 oz. serving
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Assorted Baked Breads & Rolls	110-160 cal each
Side Salads	25-240 cal each
■ Assorted Cookies	170-200 cal each

Includes appropriate condiments

classic selections \$14.99

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Classic Selection Sandwiches	350-750 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 cal each)

■ Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 cal each)

Black Forest Ham with Smoked Gouda on Marble Rye Bread (430 cal each)

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (430 cal each)

Chicken, Pepper Jack Baguette with Pico and Guacamole (600 cal each)

classic

classic box lunch \$9.99

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, Bottled Water, and a Cookie

Turkey and Swiss	490 cal each
Ham and Swiss	430 cal each
Garden Vegetable and Cheese	570 cal each
Individual Bag of Chips	150-160 cal each
Whole Fruit	80-110 cal each
■ Cookie	170-200 cal each

premium box lunch

Mediterranean Roast Beef with Tabbouleh Salad \$13.49

Mediterranean Roast Beef	410 cal each
■ Tabbouleh Salad	110 cal/3.25 oz. serving
■ Greek Dill Cucumbers	60 cal/3.75 oz. serving
■ Lemon Rice Pudding	200 cal/4.25 oz. serving

Grilled Chicken Salad with a Fresh Roll \$13.99

Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette 420 cal each

Bakery Fresh Roll 90 cal each
 ■ Gourmet Cookie 170-200 cal each

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

lunch & buffet

the executive luncheon \$17.29

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches	380-760 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread (700 cal each)

■ Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette (760 cal each)

Chicken Caesar Wrap (630 cal each)

■ Grilled Vegetable Wrap (570 cal each)

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato (540 cal each)

Turkey & Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing (390 cal each)

Deli style Turkey, Ham, and Mozzarella with Pesto Mayo on a Baguette (640 cal each)

salad selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz. serving)

■ Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeño Chile-Lime Cream (150 cal/3.5 oz. serving)

■ Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing (70 cal/3 oz. serving)

■ ■ Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic (120 cal/4 oz. serving)

■ Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce (25 cal/3 oz. serving)

■ Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing (130 cal/3 oz. serving)

■ Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)

■ Traditional Garden Salad (50 cal/3.5 oz. serving)

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Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(24 Person Minimum)

noodle bar basics \$18.99

Make your own Pasta creation featuring choice of LoMein or Fettuccine Noodles, two (2) of the following: Grilled Chicken, Italian Sausage, Shrimp or Tofu, Marinara or Pesto Sauce and a medley of veggies and accompaniments

■ ■ Mesclun Salad with Sliced Oranges, Kalamata Olives & Red Onion	70 cal/2.25 oz. serving
■ ■ Garlic Breadsticks	110 cal each
LoMein Noodles	120 cal/2.5 oz. serving
Fettuccine Noodles	120 cal/2.75 oz. serving
Grilled Chicken	160 cal/3 oz. serving
Italian Sausage	330 cal/2 oz. serving
Shrimp	60 cal/2 oz. serving
■ ■ Tofu	40 cal/2 oz. serving
■ ■ Marinara Sauce	25 cal/1 oz. serving
Pesto Sauce	40 cal/1 oz. serving
■ ■ Broccoli	10 cal/1 oz. serving
■ ■ Spinach	0 cal/0.5 oz. serving
■ ■ Onions	10 cal/0.5 oz. serving
■ ■ Tomatoes	5 cal/1 oz. serving
■ ■ Zucchini	5 cal/1 oz. serving
■ ■ Peas	10 cal/0.25 oz. serving
■ ■ Assorted Cookies	170-200 cal each
■ ■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

east asian eats \$16.99

Veggie Eggrolls with a trio of Dipping Sauces	240 cal/7 oz. serving
Crispy Wontons	25 cal each
■ ■ LoMein Noodles	70 cal/3 oz. serving
Jasmine Rice	130 cal/3 oz. serving
Lemongrass Chicken	160 cal/3 oz. serving
■ ■ Asian Tofu	120 cal/3 oz. serving
Teriyaki Sauce	25 cal/0.5 oz. serving
■ ■ Assorted Cookies	170-200 cal each
■ ■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

tasty tex mex \$16.99

Create your own Fajitas with our Tex Mex sides!

■ ■ Chips and Salsa	150 cal/2 oz. serving
■ ■ Mexican Rice	130 cal/3 oz. serving
■ ■ Refried Beans	140 cal/3.75 oz. serving
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 cal/5 oz. serving
■ ■ Fire Roasted Salsa	10 cal/1 oz. serving
■ ■ Salsa Verde	10 cal/1 oz. serving
■ ■ Pico De Gallo	10 cal/1 oz. serving
Cinnamon Crisps	20 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

basic italian buffet \$15.99

■ ■ Italian House Salad	50 cal/3.5 oz. serving
■ ■ Garlic Breadsticks	110 cal each
Baked Pasta	440 cal/12.75 oz. serving
Home-style Lasagna with Parmesan Cheese	320 cal/7.25 oz. serving
■ ■ Assorted Cookies	170-200 cal each
■ ■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BUFFETS

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(24 Person Minimum)*

bbq picnic \$13.99

■ Home-style Potato Salad	240 cal/4 oz. serving
■ Fresh Country Coleslaw	170 cal/3.5 oz. serving
House-made Kettle Chips	240 cal/1.25 oz. each
Grilled Hamburgers with Buns	330 cal each
Hot Dogs with Buns	310 cal each
■ Garnish Tray (Lettuce, Pickles, Tomatoes)	10 cal each
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

lazy summer bbq \$17.99

■ Old-fashioned Coleslaw	160 cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 cal each
■ Macaroni and Cheese	240 cal/4 oz. serving
Barbecued Baked Beans	170 cal/4.75 oz. serving
Lazy Country Chicken	430 cal/6 oz. serving
Sliced Brisket	350 cal/5 oz. serving
■ Assorted Cookies	170-200 cal each
■ Lemon Cheesecake Bars	310 cal/2.75 oz. each
■ Raspberry Coconut Bars	370 cal/3.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments



lunch & buffet



Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

buffet starters

■ Seasonal Garden Salad with Balsamic Vinaigrette
(50 cal/3.5 oz. serving)

Classic Caesar Salad (160 cal/2.66 oz. serving)

■ Greek Salad with Crumbled Feta
(120 cal/3.25 oz. serving)

Italian Green Salad with Penne and Prosciutto
(110 cal/3.25 oz. serving)

■ Traditional Hummus with Toasted Pita
(130 cal/1.75 oz. serving)

■ Roasted Vegetable Platter with Chimichurri Mayo
(210 cal/4 oz. serving)

buffet entrees

Grilled Chicken Breast with Cider Marinade
(120 cal/3 oz. serving) \$16.99

Stuffed Chicken Breast with Goat Cheese and Sun-dried
Tomatoes (280 cal/4.5 oz. serving) \$16.99

Cavatappi with Grilled Chicken, Chorizo, Tomatoes,
Mushrooms, Roasted Peppers & Beans
(770 cal/18 oz. serving) \$16.99

Cajun Roasted Pork Loin (240 cal/5 oz. serving) \$17.79

Grilled Salmon with Sundried Tomato Pesto Sauce
(240 cal/6.75 oz. serving) \$18.29

Seasoned Roast Beef with Demi Glace
(310 cal/6 oz. serving) \$18.79

Soy and Orange Marinated Steak with Cilantro and
Cumin (160 cal/3 oz. serving) \$18.49

buffet sides

Italian Seasoned Green Beans (40 cal/3.25 oz. serving)

■ Goat Cheese and Roasted Garlic Mashed Potatoes
(170 cal/4.25 oz. serving)

■ Pan Roasted Vegetables (45 cal/3 oz. serving)

■ Herb-Roasted Mushrooms (100 cal/2.25 oz. serving)

■ Penne with Marinara Sauce (100 cal/3 oz. serving)

■ Marinated Roasted Red Potatoes
(120 cal/2.75 oz. serving)

■ Brussel Sprouts with Almond Butter
(70 cal/3 oz. serving)

buffet finishes

■ Apple Pie (410 cal/5.5 oz. serving)

■ Bread Pudding with Caramel Apple Sauce
(360 cal/6.75 oz. serving)

■ Cherry Cheesecake Tarts (180 cal/1.75 oz. serving)

■ Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)

■ Warm Peach Cobbler (120 cal/3.75 oz. serving)

■ Spiced Carrot Cake (370 cal/3 oz. serving)

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classic cheese tray \$3.29 per person

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

fresh garden crudités \$2.99 per person

Fresh Garden Crudités with Ranch Dill Dip and Pita Chips

- Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving
- Pita Chips 270 cal/4 oz. serving

fresh seasonal fruit \$2.99 per person

Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

antipasto platter \$5.99 per person

Antipasto Platter with Marinated Vegetables, Italian Meats and Assorted Cheeses (250 cal/5 oz. serving)

assorted mini sandwiches \$5.99 per person

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches	260 cal each
Roast Beef and Cheddar Mini Sandwiches	280 cal each
Turkey and Swiss Mini Sandwiches	320 cal each
Mini Caprese Sandwiches	250 cal each

*May we suggest a Served Meal or Reception?*

Our talented catering professionals can create specialized custom menus for your event. Please contact our Catering Office at (210) 436-3609 to arrange a personal consultation.

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Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 24 guests or more.

dim sum \$10.99

A little afternoon Dim Sum to spice up your afternoon meeting or evening reception

Egg Rolls with a trio of Dipping Sauces	240 cal each
Pot Stickers with a Sweet Soy Sauce	280 cal/4.25 oz. serving
Sweet & Spicy Boneless Chicken Wings	590 cal/7.5 oz. serving
■ Sweet Chile Sauce	100 cal/1 oz. serving
■ Raspberry Coconut Bar	370 cal/3.25 oz. serving

spanish paella \$11.99

A little taste of Spain...

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables	300 cal/10 oz. serving
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traditional carving \$14.99

Choice of Roasted Turkey, Honey Ham or Slow-cooked Beef Carved by our Chef, served with Rolls and spreads

Bakery Fresh Rolls	90 cal each
Carved Roasted Turkey	120 cal/3 oz. serving
Carved Honey Ham	170 cal/3.5 oz. serving
Carved Slow-cooked Beef	240 cal/3 oz. serving

Includes appropriate condiments

All prices are per person and available for 12 guests or more

chocaholic \$7.49

Become addicted with an assortment of Chocolate-themed treats

Miniature Chocolate Bars	45 -70 cal each
Chocolate Chip Cookies	170-200 cal each
Chilled Chocolate Milk	200 cal/8 oz. serving
Chocolate Dipped Pretzels	110 cal each
Chocolate Dipped Strawberries	40 cal each

energy break \$3.49

Raise the bar!

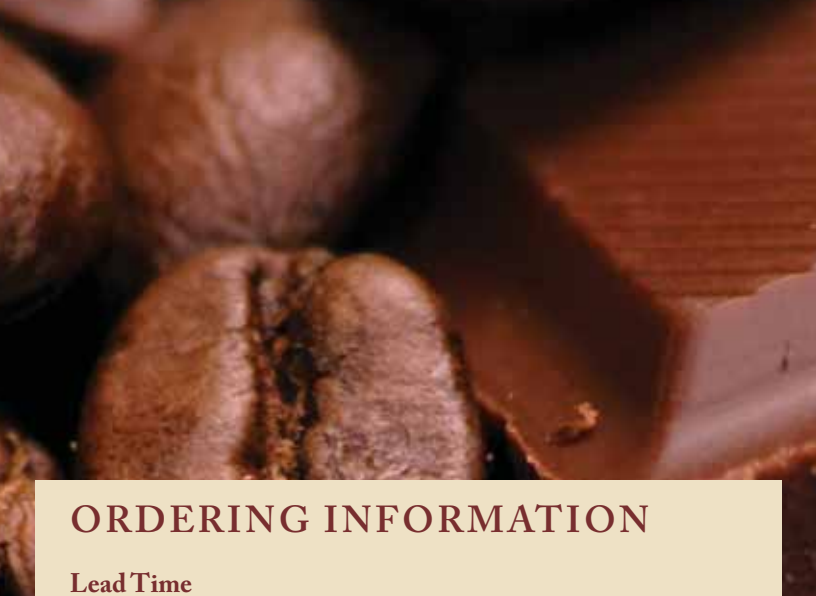
Granola Bars	90 cal each
Fruit Filled Bars	160 cal each
Breakfast Bars	250 cal each

snack attack \$5.99

The perfect blend of sweet and salty to get you through your day!

Individual Bags of Chips	150-160 cal each
Honey Peanuts	160 cal/1 oz. serving
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Trail Mix	290 cal each
Assorted Cookies	170-200 cal each





ORDERING INFORMATION

Lead Time

Meal guarantees are due (72) business hours prior to event date. Once a meal guarantee is received, it may only increase based upon availability. Orders canceled inside the (72) business hour window will be charged in full. Orders placed within (72) business hours are assessed a \$75.00 service fee.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

CONTACT US TODAY

210.431.8031

shearer-maria@aramark.com

Prices effective until 08/01/2017

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

BEVERAGES

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving)
\$19.99 per gallon

Includes appropriate condiments

Hot Apple Cider (160 cal/8 oz. serving) \$19.99 per gallon

Hot Chocolate (160 cal/8 oz. serving) \$19.99 per gallon

Iced Tea (0 cal/8 oz. serving) \$17.99 per gallon

Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) \$17.99 per gallon

Fruit Punch (50 cal/8 oz. serving) \$17.99 per gallon

Bottled Water (0 cal each) \$1.99 per person

Assorted Sodas (Can) (0-150 cal each) \$1.79

Assorted Sodas (16oz) (0-200 cal each) \$2.09

Assorted Individual Fruit Juices (110-170 cal each) \$2.29

DESSERTS

All prices are per person and available for 12 guests or more

Assorted Gourmet Cookies (170-200 cal each)
\$11.49 per dozen

Bakery-fresh Brownies (250 cal/2.25 oz. serving)
\$13.99 per dozen

Gourmet Dessert Bars \$15.99 per dozen

■ Lemon Cheesecake Bars 310 cal/2.75 oz. each

■ Raspberry Coconut Bar 370 cal/3.25 oz. serving

■ Custom Artisan Cupcakes (380 cal each) \$22.99 per dozen

■ Chocolate Covered Strawberries (40 cal each)
\$19.99 per dozen