



fromage ✦ charcuterie
picnic to pantry

BLACK SHEEP AT HOME

DELICIOUS FARE MADE EASY

ORDERING PROCEDURES & POLICIES

- ✦ PLEASE PROVIDE A **MINIMUM 48 HOURS NOTICE** FOR ALL ORDERS. SOME MENU ITEMS MAY REQUIRE 72 HOURS NOTICE. WE MAY REGRETFULLY BE UNABLE TO ACCEPT ORDERS IF OUR KITCHEN IS AT FULL CAPACITY EVEN WITH A 48 HOUR NOTICE.
- ✦ PLEASE CALL **508-330-7770** TO SPEAK WITH AN ASSOCIATE REGARDING YOUR ORDER. EMAIL, FACEBOOK MESSAGING AND VOICEMAIL ORDERING ARE NOT ACCEPTED AT THIS TIME.
- ✦ WE ALLOW 24 HOURS NOTICE FOR ALL CANCELLATIONS WITHOUT PENALTY. CANCELLATIONS WITHIN 24 HOURS OF PICK-UP WILL BE SUBJECT TO A PENALTY OF 50% OF THE TOTAL ORDER. FULL SERVICE EVENTS SUBJECT TO ADDITIONAL CANCELLATION POLICIES AND WILL BE OUTLINED IN A FULL SERVICE EVENT AGREEMENT
- ✦ STAFFING AVAILABLE WITH ADVANCED NOTICE.
- ✦ PAPER PRODUCTS AVAILABLE FOR AN ADDITIONAL FEE PER PERSON.
- ✦ ALL BREAKFAST, ENTRÉE, SIDE DISH AND COMPOSED SALAD AND DESSERT ITEMS WILL BE IN STANDARD STORE CONTAINERS. IF YOU WOULD LIKE ITEMS “PLATTERED” OR “BOWLED” AN ADDITIONAL FEE WILL APPLY. THIS FEE CAN RANGE FROM \$2-\$3 PER ITEM.
- ✦ PRICES MAY CHANGE WITHOUT NOTICE DUE TO MARKET FLUCTUATIONS. WE WILL MAKE EVERY ATTEMPT TO NOTIFY YOU OF PRICE CHANGES WHEN PLACING YOUR ORDER.
- ✦ ORDER PICK-UP TIMES ARE ONLY DURING OUR POSTED BUSINESS HOURS.
- ✦ PLEASE INFORM US OF ANY FOOD ALLERGIES. WE WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR NEEDS.

BREAKFAST

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|---|--------------------|
| HOMEMADE MORNING MUFFINS PER DOZEN BLUEBERRY LEMON, SEASONAL FRUIT, OR FRENCH TOAST MUFFINS MINIMUM ORDER 1 DOZEN PER FLAVOR | \$39.00 |
| ISLAND MADE BAGELS - 6 PERSON MINIMUM SERVED WITH WHIPPED BUTTER, CREAM CHEESE, MAPLE PECAN CREAM CHEESE, VEGGIE CREAM CHEESE AND FRUIT PRESERVES ADD SMOKED SALMON FOR \$7.00 PP | \$ 4.25 PP |
| HOMEMADE DEEP-DISH EGG BAKES - SERVES 6 - 8 BUTTER CRUST QUICHE, STRATA OR GLUTEN FREE FRITTATA CHOOSE: TRADITIONAL QUICHE LORRAINE, CHEDDAR, BLACK FOREST HAM & KALE OR 3 CHEESE | \$28.00 EA |
| EGG SANDWICHES — 6 PERSON MINIMUM ENGLISH MUFFIN OR BISCUIT BACON, EGG & CHEESE OR EGG & CHEESE | \$ 5.95 EA |
| HASH BROWN POTATOES — 6 PERSON MINIMUM W/ ONION, RED PEPPERS & SMOKEY PAPRIKA | \$ 2.50 PP |
| NORTH COUNTRY APPLEWOOD SMOKED BACON 6 PERSON MINIMUM (2 PIECES PER PERSON) | \$ 2.50 PP |
| HOUSE MADE MAPLE SAGE SAUSAGE PATTIES 6 PERSON MINIMUM (2 PATTIES PER PERSON) | \$ 3.50 PP |
| SEASONAL FRUIT SALAD 6 PERSON MINIMUM | \$ 4.50 PP |
| SEASONAL BERRY / GREEK YOGURT / GRANOLA PARFAITS 6 PERSON MINIMUM | \$6.00 / PP |
| NATALIE'S FRESH SQUEEZED ORANGE JUICE 16 OZ BOTTLE | \$ 3.50 EA |
| FRESHLY BREWED LAVAZZA COFFEE, DECAF OR HOT TEA JOE TO GO SERVES 10-12 8OZ CUPS — COMES WITH HALF & HALF SUGAR AND SWEETENER | \$ 26.00 |
| OUR FAMOUS COLD BREWED ICED COFFEE JOE TO GO SERVES 10-12 8OZ CUPS — COMES WITH HALF & HALF, SUGAR AND SWEETENER | \$47.00 |

DOMESTIC CHEESE BOARD

ARTISAN CHEESES FROM FAMILY OWNED COMPANIES
& SMALL FARMS ACROSS THE UNITED STATES

CHEESE BOARDS INCLUDE BLACK SHEEP SEEDED LAVASH CRACKERS
GARNISHED WITH SEASONAL FRUIT, LAVENDER HONEY,
HOUSE ROASTED ALMONDS & DRIED FRUIT

LAMBCHOPPER GOUDA

FROM THE FOGGY NORTHERN CALIFORNIA COAST
A MILD SHEEP'S CHEESE, SEMI-FIRM WITH A NUTTY FLAVOR -
MUCH OF THIS CHEESE'S TASTE IS IN THE FINISH

HERB CRUSTED VERMONT CHEVRE

PRODUCED IN VERMONT
DELICIOUS COMBINATION OF LAVENDER, FENNEL,
BLACK PEPPER & TARRAGON DUSTED ON FRESH CHEVRE

BLACK SHEEP CHEDDAR

PRODUCED IN IOWA
A NEW AGE CHEDDAR, MADE FROM PASTEURIZED MILK AND AGED FOR INTENSE
FLAVOR. FULL FLAVOR, WITH A SLIGHTLY SWEET NOTE, ALMOST CITRUS FLAVOR.

GREAT HILL FARM BLUE

CRAFTED IN MARION, MASSACHUSETTS
CREAMY RAW MILK BLUE CHEESE FROM HOLSTEIN COWS GRAZING ON
GREEN PASTURED HILLS. ALL NATURAL, CERTIFIED ORGANIC, HANDCRAFTED

MARIN FRENCH CHEESE COMPANY

PRODUCED IN CALIFORNIA
THIS ORIGINAL HAS A CREAMY PASTE, SLIGHTLY SWEET FLAVOR AND A
VELVETY WHITE RIND THAT PROVIDES A DELICATE, TANGY FINISH.

| | | NEW! AT HOME KIT |
|--------------------------|-------|------------------|
| SMALL BOARD (SERVES 10) | \$100 | \$75 |
| MEDIUM BOARD (SERVES 15) | \$145 | \$120 |
| LARGE BOARD (SERVES 25) | \$235 | \$210 |

NEW! AT HOME KITS. OUR CHEESES – YOUR BOARD. ALL CHEESE, LAVASH
CRACKERS & GARNISHES PACKED AND READY FOR YOU TO DISPLAY ON YOUR
FAVORITE PLATTER OR BOARD. A QUICK AND EASY WAY FOR YOU TO MAKE A
GREAT PRESENTATION.

IMPORTED CHEESE BOARD

HANDMADE CHEESE FROM COUNTRY ESTATES & FARMS
OF GENERATIONS OF CHEESE MAKERS AROUND THE WORLD

CHEESE BOARDS INCLUDE BLACK SHEEP SEEDED LAVASH CRACKERS
GARNISHED WITH SEASONAL FRUIT, LAVENDER HONEY,
HOUSE ROASTED ALMONDS & DRIED FRUIT

QUICKE'S 2 YEAR ENGLISH CHEDDAR

HANDCRAFTED USING MILK FROM GRASS-FED COWS, CLOTHBOUND AND
NATURALLY MATURED. THE OLDEST IN OUR RANGE, THIS IS A RICH INTENSE
CHEESE WITH A DELIGHTFULLY CRUMBLY TEXTURE AND HUGE DEPTH OF FLAVOR
FROM UMAMI TO BUTTER, TO SALTED CARAMEL.

SOCIETE ROQUEFORT

CRAFTED ENTIRELY FROM MILK PRODUCED BY EWES THAT HAVE GRAZED ON THE
VAST PLATEAUS OF THE AVEYRON & RIPENED IN NATURALLY DAMP CAVES
FOUND UNDER THE VILLAGE OF ROQUEFORT-SUR-SOULZON.
ARGUABLY THE BEST BLUE CHEESE IN THE WORLD.

DELICE DE BOURGOGNE

DECADENT TRIPLE-CRÈME DEVELOPED IN 18TH CENTURY FRANCE.
ELEGANTLY PUNGENT, VELVET-SMOOTH TEXTURE & SUBTLE TASTE
INCASED IN A BLOOMY WHITE RIND.

PRIMA DONNA 1-YEAR GOUDA

TRADITIONAL DUTCH FAVORITE. YELLOW, CREAMY & DOTTED WITH TINY HOLES,
IT HAS A NUTTY INTENSE FLAVOR WITH EXCEPTIONAL AROMAS.

TRADITIONAL COMTÉ

COMTÉ IS HIGHLY CONTROLLED FOR QUALITY – 5% OF THE CHEESES FAIL TO
MEET AOC STANDARDS. THE FLAVOR IS COMPLEX, NUTTY & CARAMELIZED
WITH A LINGERING BUT NOT SHARP FLAVOR.

| | | NEW! AT HOME KIT |
|--------------------------|-------|------------------|
| SMALL BOARD (SERVES 10) | \$125 | \$100 |
| MEDIUM BOARD (SERVES 15) | \$185 | \$160 |
| LARGE BOARD (SERVES 25) | \$275 | \$250 |

NEW! At Home Kits. OUR CHEESES – YOUR BOARD. ALL CHEESE, LAVASH
CRACKERS & GARNISHES PACKED AND READY FOR YOU TO DISPLAY ON YOUR
FAVORITE PLATTER OR BOARD. A QUICK AND EASY WAY FOR YOU TO MAKE A
GREAT PRESENTATION.

CHARCUTERIE BOARD

FROM THE FRENCH TERM *CUISEUR DE CHAIR* – “COOKER OF MEAT”
CURED MEATS, HAND-SMOKED & OLD WORLD DELIGHTS

CHARCUTERIE BOARDS INCLUDE FRENCH BAGUETTE
GARNISHED WITH CORNICHON, SEASONED GRAINY MUSTARD,
CURED OLIVES & DRIED FRUIT

PROSCIUTTO DI PARMA

THE TRADITIONAL ITALIAN CURED HAM IMPORTED FROM ITALY
IS SALTED & AIR DRIED FOR UP TO TWO YEARS

CLASSIC GENOA SALAMI

MILD SALAMI WITH CRACKED PEPPER
AN ITALIAN STAPLE

MOLINARI SOPRESSATA

A BERKSHIRE PORK SHOULDER IS TRIMMED AND SEASONED WITH WINE AND OUR
HEIRLOOM SPICE MIXTURE. ONCE SPICED, IT IS CURED AND AGED TO ACHIEVE A
NATURAL EARTHY SWEETNESS ONLY FOUND IN A PERFECT SOPRESSATA.

SMOKED DUCK BREAST

THIS PERFECT, DELICATE TREAT, IT HAS BEEN SMOKED OVER GLOWING EMBERS
OF SLOW-BURNING APPLEWOOD, MAKING IT FLAVORFUL & SUCCULENT

HOUSE BRANDIED TRUFFLE MOUSSE

A BLACK SHEEP BEST SELLER. A DELECTABLE COMBINATION OF CHICKEN LIVER,
TRUFFLES, SHERRY AND PINEAU DES CHARENTES & BRANDY

| | | NEW! AT HOME KIT |
|--------------------------|-------|------------------|
| SMALL BOARD (SERVES 10) | \$150 | \$125 |
| MEDIUM BOARD (SERVES 15) | \$210 | \$185 |
| LARGE BOARD (SERVES 25) | \$325 | \$300 |

NEW! At Home Kits. OUR CHEESES – YOUR BOARD. ALL CHEESE, LAVASH
CRACKERS & GARNISHES PACKED AND READY FOR YOU TO DISPLAY ON YOUR
FAVORITE PLATTER OR BOARD. A QUICK AND EASY WAY FOR YOU TO MAKE A
GREAT PRESENTATION.

APPETIZER PLATTERS

ANTIPASTO PLATTER

WHIPPED RICOTTA STUFFED PEPPADEWS,
HOUSE-MADE PEPPERONATA ALONGSIDE FRESH
CILLIGIENE MOZZARELLA, IMPORTED FONTINA, PROSCIUTTO DI PARMA,
GENOA SALAMI, & SEASONED CASTELVETRANO OLIVES
ACCOMPANIED BY CIABATTA CROSTINI

SMALL (SERVES 10) \$125
MEDIUM (SERVES 15) \$155
LARGE (SERVES 25) \$280

SUMMER CRUDITÉ

A COMBINATION OF HOUSE PICKLED BEETS, STEAMED FINGERLING POTATOES,
WATERMELON RADISH, TRI-COLOR YOUNG CARROTS,
GRAPE TOMATOES AND HARICOT VERT
CHOICE OF GREEN GODDESS DIP OR BLACK SHEEP HUMMUS

SMALL (SERVES 10) \$85
MEDIUM (SERVES 15) \$125
LARGE (SERVES 25) \$210

MEZZE PLATTER

OUR OWN BLACK SHEEP HUMMUS, BRINED FETA,
ROASTED RED PEPPER DIP, ARTICHOKE HEARTS, DOLMAS, KALAMATA OLIVES,
PEPPERONCINI & TZATZIKI CUCUMBER SALAD
COMPLIMENTED WITH ROASTED ONION NAAN BREAD

SMALL (SERVES 10) \$100
MEDIUM (SERVES 15) \$140
LARGE (SERVES 25) \$225

CAPRESE BITE PLATTER

BEAUTIFUL SKEWERS OF CILLIGIENE MOZZARELLA,
GRAPE TOMATO & FRESH BASIL W/ BLACK SHEEP NUT FREE PESTO

SMALL (SERVES 10) \$90
MEDIUM (SERVES 15) \$135
LARGE (SERVES 25) \$225

BLACK SHEEP CHIPS & DIP

OUR OWN FAMOUS BLACK SHEEP DIPS
BUFFALO BLUE CHEESE DIP, ROASTED LEAK DIP & PESTO GOAT CHEESE DIP
SERVED WITH OUR HOUSE-MADE CRISPY POTATO CHIPS

SMALL (SERVES 10) \$100
MEDIUM (SERVES 15) \$140
LARGE (SERVES 25) \$225

JUMBO SHRIMP COCKTAIL

W/ NORI COCKTAIL SAUCE \$42.00 / DOZEN

HOUSE-MADE SPREADS & DIPS

REQUIRES A 1/2 POUND MINIMUM ORDER PER ITEM

APRICOT HONEY PECAN SPREAD

POACHED DRIED APRICOTS, PECANS, HONEY, TARRAGON,
CREAM CHEESE & CRÈME FRAICHE
\$ 16.50/LB

CRANBERRY CURRY

OUR SIGNATURE TAKE ON A VINEYARD CLASSIC
\$16.00/LB

BETTER THAN CLASSIC BLUE CHEESE DIP

NOT THE ONE YOU REMEMBER
\$16.00/LB

BLACK SHEEP BUFFALO BLUE CHEESE DIP

ONE OF OUR MOST POPULAR
\$16.00/LB

CRÈME DE PROVENCE DIP

CREAM CHEESE, BUTTER, GARLIC, SHALLOT, HERBS DE PROVENCE
& OTHER SEASONINGS
\$16.50/LB

PESTO GOAT CHEESE DIP

CLASSIC PESTO BLENDED WITH GOAT CHEESE
\$16.50/LB

BLACK SHEEP HUMMUS

A CLASSIC WITH A TANDOORI TWIST
\$14.00/LB

HOUSE-MADE GUACAMOLE

TOPPED WITH OUR OWN SALSA
\$17.00/LB
(SEASONAL)

ROASTED LEEK DIP

BETTER THAN THE AVERAGE ONION DIP!
\$16.50 / LB

TAKE & BAKE ARTICHOKE DIP

\$18.00 PER CONTAINER
6X9" FOIL PAN

SANDWICH & SALAD PLATTERS

SANDWICH & WRAP PLATTER

8 PERSON MINIMUM, \$11.00 PP

BREAD CHOICES – CIABATTA ROLL, MULTIGRAIN BREAD OR HERB WRAP

RARE ROAST BEEF

BRIE, BÉARNAISE AIOLI, TOMATO & ARUGULA

OVEN ROASTED TURKEY

PROVOLONE, LEAF LETTUCE, TOMATO & BASIL MAYO

COUNTRY HAM

ROASTED SWEET ONION SPREAD, TOMATO, LEAF LETTUCE & SWISS

BLACK SHEEP CHICKEN SALAD

CARROT & LEAF LETTUCE

BLACK SHEEP TUNA SALAD

CHEDDAR, TOMATO & LEAF LETTUCE

CAPRESE

TOMATO, FRESH MOZZARELLA, PESTO & ARUGULA

DELI PLATTER

ROASTED TURKEY, HOUSE ROAST BEEF, COUNTRY HAM

SLICED CHEDDAR & SWISS CHEESE

LETTUCE, TOMATO, ONION, HELLMAN'S MAYO, DIJON MUSTARD & PESTO
WITH CIABATTA ROLLS, MULTIGRAIN BREAD AND BAGUETTE

SMALL (SERVES 10) \$110

MEDIUM (SERVES 15) \$165

LARGE (SERVES 25) \$275

GREEN SALADS

8 PERSON MINIMUM, \$6.00 PP

GARDEN SALAD

MIXED FIELD GREENS, TOMATO, CARROT, RED ONION, CUCUMBER, BEETS
WITH A HOUSE-MADE VINAIGRETTE

KALE CAESAR

RUBBED KALE, PARMESAN REGGIANO, FRESHLY TOASTED CROSTINI,
ROASTED GRAPE TOMATOES, SHREDDED BEETS, CARROTS,
HOUSE-MADE CAESAR DRESSING

GREEK SALAD

CRISPY ROMAINE, TOMATO, FETA, KALAMATA OLIVE, CUCUMBER,
PEPPERONCINI PEPPERS, HOUSE-MADE VINAIGRETTE

CHOPPED WEDGE SALAD - \$7.50 PP

CRISPY ROMAINE, TOMATO, NORTH COUNTRY APPLEWOOD BACON,
GREAT HILL BLUE CHEESE, HOUSE-MADE RANCH DRESSING

SUMMER ENTREES

THESE ENTREES CAN BE SERVED PLATTERED AT ROOM TEMPERATURE
AS PART OF AN ELEGANT SUMMER BUFFET OR SENT IN
OVEN REHEATABLE FOIL PANS. PLEASE SPECIFY WHEN ORDERING.
REQUIRES A 6 PERSON MINIMUM ORDER PER ITEM.

| | PER PERSON |
|--|-----------------------|
| HERB ROASTED BEEF TENDERLOIN SERVED WITH A CLASSIC HORSERADISH CREAM | \$ 22.00 |
| SUMMER SURF & TURF HERB ROASTED TENDERLOIN & GRILLED SHRIMP OR LOBSTER SALAD ROLLS | \$ 22.50 |
| MARINATED & GRILLED HANGER STEAK TIPS SERVED WITH A BÉARNAISE AIOLI OR CHIMICHURRI | \$ 10.00 |
| MIXED GRILL PLATTER SIMPLE HERB CHICKEN W/ PESTO AIOLI, GRILLED LEMON HONEY SHRIMP AND GRILLED SAVORY SAUSAGE | \$ 12.50 |
| BRAISED SMOTHERED BEEF SHORT RIBS (FIRM 48 HOURS NOTICE) | \$ 10.00 |
| BLACK SHEEP MEATLOAF | \$ 8.50 |
| PORK TENDERLOIN CUTLET POUNDED AND PANKO CRUSTED W/ APRICOT HONEY MUSTARD | \$ 11.50 |
| BBQ BEER BRAISED PULLED PORK LOIN SERVED WITH CLASSIC SLAW & BRIOCHE BUNS | \$ 12.50 |
| PORK LOIN PORCHETTA (FOIL PAN ONLY) | \$ 11.50 |
| SIMPLE GRILLED CHICKEN BREAST MARINATED AND SERVED WITH PESTO AIOLI | \$ 8.75 |
| ROASTED ½ CHICKEN (SEMI BONELESS) HERB ROASTED OR CLASSIC BBQ | \$ 8.75 |
| CHICKEN, KALE & RICOTTA MEATBALLS 1 DOZEN MINIMUM | \$ 24.00 /DZ |
| CRISPY PANKO CHICKEN TENDERS W/ LEMON AIOLI | \$ 8.50 |
| ROASTED SALMON FILET, WHOLE OR PORTIONED CLASSIC LEMON DILL OR TERIYAKI W/ HOUSE DUCK SAUCE | \$ 12.50 |
| GRILLED SHRIMP LEMON HONEY, BUFFALO OR SWEET CHILI | \$ 10.50 |
| TUNA NIÇOISE PLATTER SEARED TUNA, HARICOT VERT, STEAMED FINGERLING POTATOES, CAPERS, OLIVES, CHOPPED EGG AND FRENCH VINAIGRETTE | \$ 12.50 |
| BLACK SHEEP LOBSTER ROLLS ON BRIOCHE BUN | \$ 19.00 |
| TRADITIONAL BEEF LASAGNA | \$ 95.00 ½ PAN |
| VEGETABLE LASAGNA | \$ 75.00 ½ PAN |

ENTRÉE ACCOMPANIMENTS

ACCOMPANIMENTS ARE PACKED IN REHEATABLE FOIL PANS.
REQUIRES A 6 PERSON MINIMUM ORDER PER ITEM.

| | PER PERSON |
|---|-----------------|
| TRI COLORED HERB ROASTED FINGERLING POTATOES | \$ 4.75 |
| OLIVE OIL ROASTED SWEET POTATO WEDGES W/ SMOKED PAPRIKA AIOLI | \$ 4.75 |
| SEASONAL GRILLED VEGETABLES | \$ 5.50 |
| STEAMED HARICOT VERT W/ SHALLOT LEMON BUTTER | \$ 5.50 |
| STEAMED ASPARAGUS W/ CAPER BUTTER | \$ 5.50 |
| ROASTED TRI COLORED CARROTS W/ FRESH THYME | \$ 4.75 |
| GARLIC ROASTED BROCCOLINI | \$ 5.50 |
| MACARONI & CHEESE | \$75.00 1/2 PAN |
| ORZO WITH FRESH HERBS & GRATED PARM | \$ 4.75 |
| COWBOY BEANS W/ APPLEWOOD BACON & MOLASSES | \$ 4.75 |
| HERB PARMESAN RISOTTO CAKES | \$ 6.50 EA |
| INDIVIDUAL BAKED STUFFED POTATOES CHOICE OF: 3 CHEESE, BROCCOLI CHEDDAR OR BACON CHEDDAR | \$ 6.50 EA |

COMPOSED SALADS

REQUIRES A 6 PERSON MINIMUM ORDER PER ITEM

| | PER PERSON |
|---|------------|
| BLACK SHEEP TARRAGON CHICKEN SALAD MAYO, RED ONION, TARRAGON, LEMON | \$ 8.50 |
| BLACK SHEEP TUNA SALAD MAYO, RED ONION, CELERY, CARROT & LEMON | \$ 6.75 |
| BLACK SHEEP EGG SALAD | \$ 4.50 |
| CLASSIC POTATO SALAD | \$ 4.00 |
| CLASSIC MACARONI SALAD | \$ 4.00 |
| QUINOA SALAD SEASONAL VEGETABLES WITH LEMON DRESSING | \$ 4.50 |
| CHICKPEA AND FETA SALAD | \$ 4.50 |
| SESAME SOBA OR RICE NOODLES CITRUS SESAME VINAIGRETTE | \$ 4.50 |
| SUMMER CUCUMBER & TOMATO SALAD | \$ 4.50 |
| BEET & KALE POWER UP SALAD | \$ 4.50 |
| CORN, TOMATO & ARUGULA SALAD | \$ 4.85 |
| HOUSE PICKLED BEETS | \$ 4.50 |
| HARICOT VERT SALAD WITH SHALLOT VINAIGRETTE | \$ 5.25 |
| GREEN BEAN CAESAR SALAD | \$ 5.25 |
| TRADITIONAL COLE SLAW | \$ 4.00 |
| CILLIGINI CAPRESE SALAD | \$ 4.85 |
| PASTA PARMESAN & PEA SALAD | \$ 4.50 |
| SHRIMP SALAD CUCUMBER, DILL, SOUR CREAM DRESSING | \$ 9.25 |
| HONEY DEW, BLACKBERRY & FETA SALAD | \$ 4.85 |
| SWEET CHILI MELON SALAD | \$ 4.50 |
| SEASONAL FRUIT SALAD | \$ 4.50 |

HEY SWEET STUFF!

DESSERT PLATTERS

8 PERSON MINIMUM

HOMEMADE COOKIE PLATTER

COCONUT MACARON (GF), CHOCOLATE DIPPED COCONUT MACARON (GF),
CHOCOLATE CHUNK, ENGLISH TOFFEE, OATMEAL RAISIN,
\$ 7.00 PP

HOMEMADE DESSERT BAR PLATTER

DOUBLE CHOCOLATE, PECAN PIE BARS, BLONDIES & LEMON BARS
\$ 8.00 PP

LEMON ZUCCHINI ROSEMARY POUND CAKE

W/ FRESH BERRIES & WHIPPED CREAM
\$ 7.00 PP

SEASONAL FRUIT PIES

\$26.00 EA
ASK WHAT'S IN SEASON!!