



# Epicuse

A FOODIE DESTINATION

CATERING MENU 2023

# breakfast

## **WAKE-UP CONTINENTAL BREAKFAST \$15**

Yogurt Parfait with granola  
Freshly Baked Breakfast Pastries  
Hard-Boiled Eggs  
Sliced Fruit Platter

## **CLASSIC BREAKFAST BUFFET \$20**

Breakfast Pastries  
Scrambled Eggs  
Breakfast Potatoes with onions and peppers  
Applewood Smoked Bacon  
Sliced Fruit Platter

## **ENHANCED BREAKFAST BUFFET \$26**

Breakfast Pastries  
Breakfast Veggie Frittata  
French Toast Bake with NYS Maple Syrup  
Breakfast Potatoes with onions and peppers  
Applewood Smoked Bacon | Breakfast Sausage Links  
Sliced Fruit Platter

## **A LA CARTE**

Mini Pastry: croissant | pain au chocolate | scones \$30 dozen  
Full Size Pastry: croissant | pain au chocolate | scones \$48 dozen  
Quiche: assorted flavors \$15 each serves 6  
Yogurt Parfait \$5 each | Fruit Cup \$5 each  
Sliced Fruit Platter \$45 serves 10-12 | Fruit Salad \$45 serves 10-12

## **ADD BEVERAGES**

Recess Coffee (96 oz) \$30  
(select from Regular, Decaffeinated)

Single Serve Juices \$3 each  
(select from: orange, cranberry, cran-grape, cider (seasonal))

Single Serve Starbucks \$4 each  
Cold Brew, Frappuccino



# brunch

## Freshly Baked Breakfast Pastries

### Sliced Fruit Platter

### Breakfast Entrée (Select 2)

Scrambled Eggs | Frittata (Egg Bake with Mixed Vegetables)  
French Toast Bake with NYS Syrup | Asparagus & Ham Strata | Quiche  
Western Scramble: Eggs, Ham, Peppers Onions (+1)

### Breakfast Meats (Select 2)

Applewood Smoked Bacon | Breakfast Maple Sausage Links | Sausage Patties  
Turkey Bacon | Turkey Sausage | Vegan Bacon (+2)  
Biscuits & Sausage Gravy (+1) | Corned Beef & Hash (+1)

### Starches (Select 2)

Hash Browns | Breakfast Potatoes with onions and peppers | Sweet Potato Hash  
Charred Tomato Penne Pasta | Pasta Alfredo with broccoli | Pasta Salad

**\$30 per person++**

## ENHANCEMENTS

### Salads +4 per selection

Pasta Salad | Asian Farro Salad | Potato Salad | Macaroni Salad | Quinoa Salad  
Broccoli Salad | Tomato & Cucumber Salad | Caprese Salad | 3 Bean Salad  
Classic Caesar Salad | Seasonal Greens Salad with House-Made Dressing

### Vegetables +4 per selection

Green Beans Almandine | Roasted Seasonal Vegetables | Roasted Broccolini  
Roasted Carrots | Roasted Asparagus | Roasted Brussels Sprouts | Steamed Broccoli

### Lunch Entrée +8 per selection

Grilled Chicken | Brown Sugar Glazed Sliced Ham Steak  
Chicken Marsala | Chicken Cacciatore | Sliced Pork Loin with Chutney  
Grilled Salmon with lemon dill beurre sauce  
Flank Steak with caramelized onions & mushrooms +MP

### Dessert +3 per selection

Assorted Cookies | Brownies | Chocolate Chip Cannoli | Cheesecake | Crème Brûlée gf  
Chocolate Pot de Crème gf | Fruit Galette | Whoopie Pie



# *lunch*

## THE DEILI BOARD

### **Assorted Wraps (select 3)**

Turkey & Pepper Jack with spicy aioli | Ham & Swiss with pecan honey mustard  
Italian Meats & Provolone with whole grain mustard | Beef & Bleu with horsey mayo  
Beef & Cheddar with horsey mayo | Asian Chicken | Waldorf Chicken Salad | Tuna Salad |  
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v  
wraps come with greens

### **Composed Salad (select 1)**

Classic Macaroni Salad | Potato Salad | Tri-color Pasta Salad | Asian Faro Salad | Quinoa Salad  
Broccoli Salad | Caprese Salad | Tomato & Cucumber Salad

### **Green Leaf Salad (select 1)**

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad

### **House-made Kettle Chips | House-made Cookies and Brownies**

**\$22 per person++**

## THE SANDWICH BOARD

### **Assorted Wraps (select 3)**

Turkey & Pepper Jack with spicy aioli | Ham & Swiss with pecan honey mustard  
Italian Meats & Provolone with whole grain mustard | Beef & Bleu with horsey mayo  
Beef & Cheddar with horsey mayo | Asian Chicken | Waldorf Chicken Salad | Tuna Salad |  
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v  
wraps come with greens

### **Composed Salad (select 1)**

Classic Macaroni Salad | Potato Salad | Tri-color Pasta Salad | Asian Farro Salad | Quinoa Salad  
Broccoli Salad | Caprese Salad | Tomato & Cucumber Salad

### **House-made Kettle Chips | House-made Cookies and Brownies**

**\$18 per person++**

## BOXED LUNCH

### **Assorted Wraps (select 3)**

Turkey Club | Ham & Swiss | Italian Meats & Provolone | Beef & Bleu | Beef & Cheddar  
Asian Chicken | Waldorf Chicken Salad | Tuna Salad  
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v

### **House-made Kettle Chips | Sea Salt Chocolate Chip Cookie**

**\$15 per person++**

# *lunch*

## **BOXED SALADS**

comes with freshly baked focaccia, sea salt chocolate chip cookie

### **Classic Caesar Salad \$13**

Add: grilled chicken breast +7 | grilled salmon + \$8 | shrimp (4) +8 | grilled tofu + 4

### **Seasonal Salad \$13**

Add: grilled chicken breast +7 | grilled salmon + \$8 | shrimp (4) +8 | grilled tofu + 4

### **Beef & Bleu Salad \$19**

Mixed greens, sliced steak, crumbly bleu, balsamic vinaigrette

## **CUP OF SOUP \$6**

(individually packaged)

Creamy Butternut & Apple | Chicken Noodle | Italian Wedding | Minestrone v

New England Clam Chowder | Pasta Fagiolo (veg option available)

Seafood Bisque +2 | Lobster Bisque +2

Tomato Basil v | Tuscan Sausage & White Bean

## **LUNCH BUFFET**

\$35 per person

### **Green Leaf Salad (select 1)**

Casa | Caesar | Garden | Seasonal

### **Lunch Entrées (select 2)**

Chicken Picatta | Chicken Marsala

Roast Pork Loin | Roast Turkey Breast with gravy

Pot Roast with gravy | Flank Steak (mp)

Pasta Bolognese | Pasta Primavera | Chicken Riggies

Penne with Charred Tomato Sauce | Eggplant Parmesan | Vegetable Lasagna Rolls

### **Starch (select 1)**

Rice Pilaf | Yellow Rice & Beans | Garlic Smashed Potatoes

Sweet Potato Hash | Roasted Potatoes | Salt Potatoes

### **Vegetable (select 1)**

Roasted Brussels Sprouts | Roasted Root Vegetables | Grilled Vegetables

Roasted Carrots | Green Beans | Roasted Broccoli | Seasonal Medley

## **Dessert**

house-made cookies

sea salt chocolate chip, peanut butter, snickerdoodle gf/v

# hors d'oeuvres

**We recommend a 6-8 passed hors d'oeuvres for a cocktail party  
and 3-4 passed hors d'oeuvres with a plated dinner, buffet or stations event**

Hors d'oeuvres \$3 each unless upcharge noted

\*gluten free modification available | \*\*vegan modification available

## Crowd Favorites

- Baby Crab Cake with spicy aioli\*
- Beef Crostini with horseradish crème and candied onion
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion \*\*
- Smoked Gouda Mac & Cheese v

## Seafood

- 
- Shrimp: Classic Shrimp Cocktail, Candied Bacon Wrapped, Coconut Shrimp with sweet chili sauce
- Corn & Shrimp Fritter
- Cajun Shrimp with guacamole
- Garlic Lemon Shrimp with grilled crostini +2
- Spanish Garlic Shrimp, grilled crostini +MP
- Shrimp Ceviche +MP
- Clams Casino
- Crab Stuffed Mushroom
- Lobster Mac & Cheese +MP
- Oysters Rockefeller +MP
- Scallops: Bacon Wrapped +2, Coconut Curry pan seared +1, Lemon Garlic pan seared +1
- Seafood Bisque Shooter
- Tuna Tartare on crispy wonton, wasabi crème +1

## Poultry

- Chicken Meatball, bleu cheese +1
- Cherry Chipotle Duck Confit +1
- Chicken & Waffle with maple gastrique +1
- Chicken Satay with Thai peanut sauce
- Chicken Spiedie Kabab with pepper, onion
- Chicken Taco with Asian slaw
- Curry Chicken Salad on Pita
- Duck & Brie Quesadilla with fruit salsa
- Smoked Chicken Wing - choice of sauce +1

## Beef, Lamb & Pork

- Antipasto Skewer
- Baby Lamb Chop +MP
- Bacon & Bleu Stuffed Mushroom
- Beef Wellington with horseradish crème
- "BLT" pancetta, sundried tomato, arugula\*
- Burnt Ends
- Burrata & Prosciutto Crostini, hot honey +1
- Candied Bacon Skewers: black pepper, bourbon candied, maple candied
- Greek Lamb Meatball\* with tzatziki +2
- Korean Beef Skewer
- Meatball\*: Italian, Swedish, Thai,
- Pulled Pork Slider
- Steak Bite with chimichurri

## Vegetarian

- Arancini: 3-Cheese with marinara, Porcini Mushroom with truffle oil +1, Roasted Red Pepper +1, Smoked Mozzarella +1
- Caprese Skewer with balsamic glaze v
- Crostini: Beet & Goat Cheese, Brie & Pear with fig jam, Blackberry Chipotle & Camembert, Brussels & Parmesan, Tomato Bruschetta, Mediterranean
- Tomato Jam & Burrata Crostini with balsamic drizzle +1
- Farm Stand Crudité Cup with ranch
- Farm Stand Crudité Cup with hummus
- Falafel Bite with Tzatziki sauce v
- Put it on a Pita Wedge: Olive Tapenade, Eggplant Caponata, Spinach Artichoke Dip
- Smoked Gouda Mac & Cheese v add truffle oil +1
- Soup Shooters: Cream of Butternut & Apple, Creamy Cauliflower, French Onion, seasonally inspired
- Tomato Basil Soup Shooter with grilled cheese +1
- Stuffed Mushrooms: Garlic & Herb stuffed, Spinach & Fontina stuffed gf, Veggie stuffed v

# cheese & charcuterie ...

**Artisanal Cheese & Charcuterie Board** features artisanal selection of 5 artisanal cheeses, 3 cured meats, sweet and savory jams, mustard, grapes, dried apricots, cornichons, nuts, Mike's hot honey, freshly baked breads and artisanal crackers. \$15 per person

*note: vegan cheeses and salami available | gluten free crackers available*

**Grilled Vegetable Platter:** Farm fresh seasonal grilled vegetables drizzled with EVOO, balsamic glaze and sprinkle of Syracuse Salt Co Salt City Flake. \$80 (serves 10-12)

**Crudit  Platters:** Seasonal medley of farm fresh vegetables with hummus, ranch dressing \$70 (serves 10-12)

**Crostini Platters:** house-made crostini ready to be topped with hummus, tomato bruschetta and cheese spread \$60 (serves 10-12)

**Shrimp Cocktail Platter:** jumbo shrimp (U15) with our house-made cocktail sauce, lemon wedges \$60 (by the 2 dozen)

**Caprese Skewers** grape tomatoes, mozzarella and basil skewers drizzled with balsamic reduction \$30 (by the dozen)

**Chips & Salsa:** House-made tortilla chips ready to be topped with 2 of our house-made salsas

select 2: pico de gallo | fruit "salsa" | black bean & corn "salsa" \$60 (serves 10-12)

**Deviled Eggs** \$36 (by the 2 dozen)





# stations

We recommend 2-3 stations | price may increase if selecting just 1 station

## **Salad Bar**

\$12 per person

select 1 salad from below

*toppings and dressings on the side | comes with freshly baked focaccia bread*

### **Casa Salad**

mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette

### **Farm Stand Garden Salad**

Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing

### **Pear Salad**

mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette

### **Beet & Goat Cheese Salad**

field greens, roasted beets, goat cheese, candied walnuts, honey-champagne dressing

Add-ons: Grilled Chicken +\$5 | Grilled Shrimp +\$6 | Marinated Flank Steak +MP

## **Mac N' Cheese Bar**

\$15 per person

Smoked Gouda Mac & Cheese

Toppings: scallions, bacon crumbles, diced tomatoes, shaved Parmesan

Add-ons: Burnt Ends+\$2pp | Fried Chicken \$3pp | Grilled Shrimp +\$4pp

## **Taste of Central New York**

\$15 per person

Chicken Riggies | Utica Greens | Freshly Baked Bread

## **Taste of Italy**

\$18 per person

Select 1 Main: chicken piccata | chicken Florentine | chicken marsala

Select 1 Pasta: penne alfredo | penne with charred tomato sauce

Select 1 Side: Caesar salad | Utica greens | grilled Italian vegetables with EVOO, balsamic

## **Smoked Station**

\$18 per person for 1 protein | \$22 per person for 2 proteins

Select 1: Smoked BBQ Chicken Quarters | Burnt Ends | Smoked Pulled Pork

Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes | Loaded Salt Potatoes  
served with coleslaw, corn bread

*Market Price (MP) - the cost of these items fluctuate based on market conditions.*



# buffets

**Price: starts at \$45pp**

Buffet Includes: Salad, Pasta, 2 Entrees, Starch, Vegetable,

## **SALAD (select 1)**

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette
- Farm Stand Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Beet & Goat Cheese Salad: field greens, roasted yellow & red beets, goat cheese, candied walnuts, honey-champagne dressing +1
- Caprese Platter: tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +2

## **PASTA (select 1)**

- Cannelloni +1
- Cavatelli Alfredo
- Cavatelli with Pesto Cream Sauce, shaved parmesan +1
- Farfalle Pomodoro
- Pasta Primavera +1
- Penne a la Vodka
- Penne with Charred Tomato Sauce
- Penne with Sundried Tomato Cream Sauce
- Pappardelle with Mushroom Bolognese +2 | with Beef Bolognese +4
- Riggies | Riggies with Chicken +3
- Smoked Gouda Mac & Cheese add Lobster MP
- Cheese Lasagna | Vegetable Lasagna +2

## **BREAD**

- Freshly Baked Focaccia +2
- Freshly Baked Rolls with herbed butter +3
- Gluten Free Bread +3

Market Price (MP) - the cost of these items fluctuate based on market conditions,  
an upcharge may apply

# buffets

## PROTEINS (select 2)

- Herb Roasted Airline Chicken Breast
- Herb & Parmesan Crusted Chicken Breast
- Caribbean Grilled Chicken Breast with fresh fruit salsa
- Italian Stuffed Chicken, sundried tomato cream sauce
- Chicken Cacciatore
- Chicken Picatta
- Chicken Marsala
- Chicken Florentine +3
- Pan Seared Salmon
- Grilled Mahi Mahi
- Fresh Catch MP
- Shrimp Scampi MP
- Sesame-Crusted Tuna Steak + 2
- Roast Pork Loin
- Pot Roast with gravy
- Grilled Flank Steak MP
- Braised Short Ribs MP
- Carved Beef Tenderloin MP

## STARCH (select 1)

- Garlic Smashed Potatoes
- Herb Roasted Potatoes
- Potato au Gratin +1
- Rice Pilaf
- Roasted Squash with spinach, craisins, walnuts
- Salt Potatoes
- Steamed Rice
- Sweet Potato Hash
- Sweet Potato Wedges

## VEGETABLES (select 1)

- Cauliflower & Kale au Gratin +1
- Green Beans
- Grilled Vegetables with balsamic glaze
- Italian Vegetable Saute
- Roasted Asparagus
- Roasted Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots
- Roasted Root Vegetables
- Seasonally Inspired Vegetable Medley

Note: unless noted above, sauce selection made when selecting the menu with your planner.



# themed buffets

## **'Toes in the Sand' Caribbean Buffet**

Mandarin Salad of mixed greens with Malibu pineapple vinaigrette,  
mandarin segments, scallions and toasted coconut

Slow Roasted Citrus Pork Loin

Jerk Chicken

Red Beans & Rice

Yellow Rice

\$45 per person

## **'Under the Tuscan Sun' Italian Buffet**

Antipasto Platter with Greens

Penne Pasta with mushroom Bolognese

Italian Sausage with peppers **or** Meatballs

Italian Herb Roasted Chicken **or** Chicken Parmesan

House-made Focaccia Bread

\$45 per person

## **'La Vida Loca' Latin Buffet**

Chopped Salad with Lime-Cilantro Vinaigrette

Chimichurri Beef

Slow Roasted Mojo Pork Shoulder

Cuban Rice with Black Beans

\$45 per person

## **'Pitmasters' BBQ Buffet**

Cowboy Slaw

Texas Style Smoked Brisket

Pulled Pork Sandwich

Smoked Couda Mac N' Cheese

Honey Corn Bread with maple whipped butter

\$50 per person



# by the pan

## COMPOSED SALADS

Half Pan serves 10-12 | Full Pan serves 20-24

- Classic Macaroni Salad \$40 Half | \$80 Full
- Black Bean & Corn Salad \$40 Half | \$80 Full
- Classic Potato Salad \$40 Half | \$80 Full
- Tomato & Cucumber Salad \$40 Half | \$80 Full
- Tri-color Pasta Salad \$40 Half | \$80 Full
- Curry Cous-Cous Salad \$40 Half | \$80 Full
- Broccoli Salad with walnuts \$40 Half | \$80 Full
- Asian Farro Salad \$50 Half | \$100 Full
- Caprese Salad \$50 Half | \$100 Full
- Chicken Waldorf Salad with walnuts \$70 Half | \$140 Full
- Tunafish Salad \$70 Half | \$140 Full

## VEGETABLE DISHES

Half Pan serves 10-12 | Full Pan serves 20-24

- Grilled Farm Stand Vegetables with balsamic glaze \$60 per platter (serves 10-12)
- Sautéed Farm Stand Vegetables tossed in EVOO, garlic, sea salt \$50 Half | \$100 Full
- Green Beans Almandine \$50 Half | \$100 Full
- Roasted Brussels Sprouts \$50 Half | \$100 Full
- Roasted Cauliflower \$50 Half | \$100 Full
- Roasted Broccolini \$50 Half | \$100 Full
- Roasted Carrots \$50 Half | \$100 Full
- Roasted Beets \$50 Half | \$100 Full
- Roasted Root Vegetables \$50 Half | \$100 Full

## POTATO & RICE DISHES

Half Pan serves 10-12 | Full Pan serves 20-24

- Salt Potatoes \$45 Half | \$90 Full
- Garlic Mashed Potatoes \$45 Half | \$90 Full
- Herb & Sea Salt Roasted Potatoes \$45 Half | \$90 Full
- Rosemary Red Bliss Potatoes \$45 Half | \$90 Full
- Scalloped Potatoes \$50 Half | \$100 Full
- Sweet Potato Hash \$50 Half | \$100 Full

## RICE DISHES

Half Pan serves 10-12 | Full Pan serves 20-24

- Rice Pilaf \$45 Half | \$90 Full
- Yellow Rice \$45 Half | \$90 Full
- Spanish Rice \$45 Half | \$90 Full
- Red Beans & Rice \$45 Half | \$90 Full



# by the pan

## PASTA

Half Pan serves 10-12 | Full Pan serves 20-24

Cannelloni \$60 Half | \$120 Full  
Cavatelli Alfredo \$60 Half | \$120 Full  
Cavatelli Alfredo with broccoli \$65 Half | \$130 Full  
Cavatelli with Pesto Cream Sauce \$60 Half | \$120 Full  
Chicken Florentine Penne Pasta \$70 Half | \$140 Full  
Eggplant Parmesan Lasagna \$65 Half | \$130 Full  
Farfalle Pomodoro \$50 Half | \$100 Full  
Farfalle Primavera \$60 Half | \$120 Full  
Linguine in Clam Sauce \$100 Half | \$200 Full  
Meat Lasagna \$65 Half | \$130 Full  
Penne with charred tomato sauce \$45 Half | \$90 Full  
Penne with Vodka Sauce \$60 Half | \$120 Full  
Smoked Gouda Mac & Cheese \$60 Half | \$120 Full  
Vegetable Lasagna \$65 Half | \$130 Full  
Vodka Riggies \$60 Half | \$120 Full  
Vodka Chicken Riggies \$70 Half | \$140 Full

## POULTRY

Half Pan (12 pieces) | Full Pan serves (24 pieces)

BBQ Chicken Quarters \$120 Half | \$240 Full  
Caribbean Grilled Chicken with fruit salsa \$120 Half | \$240 Full  
Chicken Cacciatore with onions and peppers \$120 Half | \$240 Full  
Chicken Chausseur \$120 Half | \$240 Full  
Chicken Florentine \$120 Half | \$240 Full  
Chicken Marsala \$130 Half | \$260 Full  
Chicken Parmesan \$130 Half | \$260 Full  
Chicken Picatta \$130 Half | \$260 Full  
Herb Roasted Airline Chicken Breast with lemon beurre blanc \$120 Half | \$240 Full  
Oven-roasted Turkey Breast with gravy \$85 Half | \$170 Full

## FISH & SEAFOOD

Half Pan (12 pieces) | Full Pan (24 pieces)

Pan Seared Salmon with lemon beurre blanc sauce \$140 Half | \$240 Full  
Sesame Crusted Tuna Steak \$180 Half | \$360 Full  
Shrimp Scampi \$160 Half | \$320 Full  
Seafood Pasta \$165 Half | \$320 Full

# by the pan

## PORK

Half Pan (12 pieces) | Full Pan (24 pieces)

Bacon & Mushroom Smothered Pork Chops \$150 Half | \$300 Full

Beer-braised Baby Back Ribs \$120 Half | \$240 Full

Glazed Ham \$120 Half | \$240 Full

Italian Sausage with peppers & onions \$120 Half | \$240 Full

Italian Sausage in marinara \$120 Half | \$240 Full

Pork Chops in Creamy Irish Whiskey Sauce \$150 Half | \$300 Full

Pork Loin stuffed with herbs dried fruits, pan jus \$160 Half | \$320 Full

Pulled Pork with honey-bourbon bbq sauce \$100 Half \$200 Full

Slow-roasted Pork Loin with pan jus or gravy \$125 Half | \$250 Full

## BEEF

Half Pan (12 pieces) | Full Pan (24 pieces)

Braised Boneless Beef Short Ribs market price

Grilled Flank Steak with mushroom bordelaise market price

Italian Meatballs in marinara \$120 Half | \$240 Full

Meatloaf \$120 Half | \$240 Full

Shepard's Pie \$120 Half | \$240 Full

Pot Roast with gravy \$170 Half | \$340 Full

Roasted Top Round with au jus Market Price

Teres Major Steak Medallions with red wine demi-glace \$180 Half | \$360 Full



# sweet endings



## BY THE DOZEN

Cannoli with chocolate chips \$36  
Cheesecakes: (can be gluten free): with seasonal compote \$48  
Chocolate Covered Strawberries gf (in season) \$30  
Chocolate Peanut Butter Torte \$70  
Chocolate Pot de Crème gf \$48  
Cupcakes: \$36  
select from: vanilla | chocolate | red velvet | funfetti | carrot  
Éclair: chocolate, vanilla \$36  
Flourless Chocolate Torte gf \$60  
Fudgy Brownies | Vegan & Gluten Free Brownies \$30  
Mini Half Moon Cookie \$36  
House-made Cookies: \$24  
select from: sea salt chocolate chip | oatmeal raisin | peanut butter | snickerdoodle (gf & vegan)  
Lemon Raspberry Torte \$70  
Mini Galettes: apple | cheery | mixed berry | peach \$36  
Mini Half Moon Cookie \$36  
Rice Krispy Treat \$36  
Whoopie Pie: chocolate | red velvet | pumpkin \$48

## ADDED DETAILS & FEES

We want to make sure you have everything you need to serve your guests.

### Leave Behind Catering Equipment:

Leave-behind Chafers: \$20 each with 2 sternos per chafer

Serving Spoons & Tongs: \$1 each

### Disposable Serviceware: select your preference

Plates, silverware, paper napkins: \$2.50 per person

### 10% administrative Fee

Administrative Fee covers our various operational catering costs and are not a gratuity.

### Gratuity

Not required, but always appreciated. Let us know if you would like to add a gratuity for the team preparing and delivering your order.

### Delivery Fee

Free within downtown Syracuse

\$25 for suburbs of Syracuse

Distance Fees apply for deliveries greater than 15 miles from downtown Syracuse