

Du Jour
FINE CATERING



Du Jour Fine Catering Menus

Brunch Menu	2
Lunch Menu	3
Hors D'oeuvres Menu	4
Dinner Menu	7
Italian Menu	10
Mexican Menu	12
Grilled Menu	13
Dessert Menu	15
Snacks Menu	16
Beverages Menu	17
Event Extras	18

Brunch Menu

Quiche: \$5.00 pp

Lorraine, Spinach, Tomato Basil, Asparagus, and Bacon quiches are available

Scrambled Eggs: \$2.25 pp

Includes cheese, extra toppings like vegetables or meat are extra

Egg Casserole: \$4.00 pp

Includes up to 2 meats, 1 cheese, and 2 veggies

Baked Oatmeal with Yogurt: \$3.00 pp

Custom flavor such as cinnamon roll, blueberry, or spiced apple

Steel Cut Oats with Toppings: \$2.25 pp

Toppings include cinnamon, brown sugar, milk, and butter

French Toast: \$3.00 pp

Includes breakfast syrup and butter, can be made into bananas foster French toast or caramelized peach French toast for \$1 upcharge

Sides:

Bacon: \$1.50 pp

Sausage: \$1.50 pp

Roasted or Fried Potatoes: \$1.50 pp

Fresh Fruit: \$2.00 pp

Yogurt Parfaits: \$2.25 pp

Scones: \$2.00 pp

Muffins: \$1.75 pp

Cinnamon Rolls: \$2.00 pp

Sticky Pecan Rolls: \$3.00 pp

Assorted Pastries: \$2.25 pp

Fresh Juice: \$1.75 pp

Lunch Menu

Deli Sandwich Platter and Boxed Lunches:

Includes up to 2 sandwich options, chips, 1 side, condiments, and a cookie tray

**Additional sandwiches: \$2 pp, additional sides, \$1.50 pp, full dessert tray, \$4 pp

Add soup for \$3.50 pp

Add \$2 pp for boxed lunch

Smoked Turkey Sandwich: \$10.00 pp

Smoked turkey, herbed cream cheese spread, apricot cranberry jam, and lettuce

Turkey Club: \$11.00 pp

Turkey, bacon, lettuce, tomato, and basil aioli

Ham and Brie Sandwich: \$12.00 pp

Honey smoked ham, brie cheese, apple, mixed greens

Roast Beef and Cheddar Sandwich: \$11.00 pp

Thinly shaved roast beef with cheddar, lettuce, and tomato

Grilled Chicken Sandwich : \$12.00 pp

Grilled chicken breast with avocado, bacon, lettuce, and tomato

Chicken Salad: \$10.00 pp

Herb seasoned chicken, grapes, celery, onions, mayonnaise, and lettuce

Muffaletta: \$11.00 pp

Ham, salami, capocollo, provolone, olive tapenade, onion, and mixed greens

Grilled Portabella Sandwich: \$10.00 pp

Portabellas, roasted red peppers, spinach, tomatoes, and herbed cream cheese spread

Sides:

Red skin potato salad, coleslaw, Greek pasta salad, fresh fruit, strawberry spinach salad, Greek salad, Caesar salad, harvest salad

Hot Buffet:

Mix and match entrees, sides, and desserts, priced a la carte

Entrees:

Black and Bleu Sliders (3): \$8.00 pp

Chipotle Beef Sliders (3): \$8.00 pp

Pulled Pork Sliders (3): \$8.00 pp

Heavenly Chicken: \$12.00 pp

Ancho Chicken: \$10.00 pp

Bacon Wrapped Meatloaf: \$12.00 pp

Sides:

Mashed Potatoes: \$1.00 pp

Roasted Vegetables: \$1.50 pp

Quinoa: \$1.50 pp

Red Skin Potato Salad: \$2.00 pp

Coleslaw: \$1.00 pp

Greek Pasta Salad: \$2.00 pp

Fresh Fruit: \$2.00 pp

Salads:

Strawberry Spinach: \$3.00 pp, **Greek:** \$2.50

pp, **Caesar:** \$2.00 pp, **Harvest:** \$3.00 pp

Dessert Bars: \$2.00 ea

Toffee Brownies

Peanut Butter Brownies

Lemon Bars

Cheesecake Bars

Cookies: \$1.50 ea

Chocolate Chip, Oatmeal Raisin, White

Chocolate Cranberry Cookie,

Peanut Butter Chocolate Cookie

Hors D'oeuvres Menu

Hot:

Jam and Cheese: \$2.00 pp

Puff pastry wrapped baked brie with your choice of preserves, with baguette and crackers

Warm Camembert with Mushroom

Fricassee: \$3.00 pp

Goey camembert topped with pan fried mushrooms, herbs, and walnuts

Mini Tomato Tarts: \$2.25 pp

Puff pastry baked with cherry tomatoes, caramelized shallot jam, and Parmigiano-Reggiano

Savory Stuffed Mushrooms: \$2.00 pp

A blend of spinach, herbs, and cheese stuffed into mushrooms and baked

Autumn Harvest Tart: \$2.50 pp

Shaved apples, aged gouda, crispy bacon, onions, arugula, honey squash drizzle

Black and Bleu Sliders: \$2.50 pp

Bleu cheese, horseradish aioli, arugula, and roast beef on a slider bun

Thai Lettuce Cups: \$2.00 pp

Ground pork or beef stir fried with vegetables, ginger, garlic, and an aromatic Thai brown sauce

Oysters Rockefeller: Market Price

Baked oysters on the half shell with a cream sauce, herbs, bread crumbs, and grape tomatoes

Pork Crostini: \$2.00 pp

Thinly shaved pork loin, onion jam, herbed cream cheese, and apple

Chipotle Beef Sliders: \$2.50 pp

Chipotle aioli, avocado, and adobo seasoning on a slider bun

Meatballs: \$2.00 pp

Meatballs simmered in a savory and sweet cranberry Worcestershire sauce

Spinach Artichoke Dip: \$1.75

Served with pita chips, and garnished with parmesan cheese and green onions

Caramelized Onion Tart: \$2.25 pp

Caramelized onions and shallots, ricotta, gruyere, and herbs on a crisp crust

Mushroom Ragout with Crispy Polenta: \$2.50

Crispy fried polenta squares topped with feta, walnuts, rosemary and mixed mushroom ragout

Fried Eggplant Bites: \$2.00 pp

Crispy fried eggplant rounds topped with mozzarella and a marinara sauce

Clams Casino: Market Price

Broiled clams topped with red pepper, onion, wine sauce, and parmesan herb bread crumbs

Roasted Brussels Sprout Skewers: \$2 pp

Roasted and then skewered with gorgonzola, dried cherries, and pear slices

Phyllo Triangles: \$2.25 pp
Spinach, mushrooms, cream cheese, parsley and thyme baked in phyllo dough

Potato Croquettes: \$1.75
Mashed potatoes coated in breadcrumbs and parmesan, pan fried, and topped with chive cream

Mini Grilled Cheese and Tomato Soup Shooters: \$2.50 pp
Three cheese grilled cheese with creamy tomato basil soup

Cold:
Caprese Skewers: \$2.00 pp
Fresh mozzarella, basil, grape tomatoes, pesto, balsamic reduction

Bacon Wrapped Stuffed Dates: \$3.00 pp
Crispy bacon, ricotta, medjool dates, black pepper, and honey

Grilled Figs and Cheese: \$3.00 pp
Fresh figs, fresh chèvre, crostini, and honey drizzle

Bruschetta Crostini: \$2.00 pp
Bruschetta topped crostini with balsamic reduction, basil, and parmesan

Crudités: \$1.75 pp
Carrot, celery, and green bean spears in a shooter with a dip of your choice

Shrimp Cocktail: \$3.50 pp
Shrimp cocktail served with classic cocktail sauce or Thai style cocktail sauce

Mediterranean Feta Cups: \$2.00 pp
Cucumber rounds with tomatoes, Kalamata olives, parsley, and feta

Cheddar Gougères: \$1.75 pp
Puffy cheddar and onion pastries topped with sour cream and chives

Vietnamese Fresh Spring Rolls: \$2.50 pp
Cooked shrimp, cucumber, lettuce, vermicelli, mint, basil, and cilantro wrapped in rice paper and served with a fish sauce and peanut dipping sauce

Cranberry Ricotta Crostini: \$2.00 pp
Creamy ricotta and cranberry compote on crostini

Endive Spears with Goat Cheese Mousse: \$2.25 pp
Whipped goat cheese mousse topped with almonds, honey, herbs, and golden raisins

Salmon Gravlax: \$3.00 pp
Cured salmon, thinly sliced and served on crostini with crème fraiche and dill

Prosciutto Wrapped Pears: \$2.50 pp
Pear wedges wrapped in prosciutto and topped with black pepper and sherry vinegar

Deviled Eggs: \$1.75 pp
Classic deviled eggs topped with chives and paprika

Curried Chicken Salad: \$2.00 pp
Cubes of chicken tossed in a yogurt dressing with grapes, golden raisins, nuts, and green onions, served on a crostini

Marinated Mozzarella: \$2.25 pp
Mozzarella marinated in oil, balsamic, herbs, and crushed red pepper, skewered with Italian salami and an olive

Crispy Potato Sopes: \$2.00 pp

Fried sopes topped with salsa, queso fresco, and herb salad

Turkey Cranberry Crostini: \$2.00 pp

Smoked turkey layered with an herbed cream cheese spread, apricots, cranberries, and almonds

Platters:

Domestic Cheese Platter: \$3.00 pp

Cubed cheeses such as sharp cheddar, Swiss, and Monterey jack, served with grapes

Artisan Cheese Platter: Market Price

Custom created, could include artisan aged goudas, chèvre, cave aged cheeses, olives, charcuterie, and fruits

Fresh Vegetable Platter: \$2.00 pp

Cauliflower, celery, baby carrots, tomatoes, and peppers with vegetable dip

Fresh Fruit Platter: \$2.50 pp

Grapes, pineapple, melon, and strawberries with mango cream fruit dip

Hummus Platter: \$2.00 pp

Fresh made hummus served with pita chips

Guacamole and Salsa Platter: \$2.50 pp

Fresh guacamole and salsa served with tortilla chips

Charcuterie Platter: Market Price

Custom created, could include meats and olives such as prosciutto, capicola, fennel salami, pate, and various pickled peppers and spreads, served with crusty bread

Smoked Salmon Platter: Market Price

Salmon served with capers, pickled onions, dill spread, lemon wedges, and crackers.

Dinner Menu

Beef & Lamb:

Hanger Steak: \$16.00 pp

8 oz, grilled to medium and served with sautéed shallots and mushrooms in a pan sauce

Filet Mignon: \$20.00 pp

4 oz, grilled to medium and served with a red wine sauce

Ribeye: \$20.00 pp

10 oz, charred to medium and finished with a rich gorgonzola cream sauce

Herb Rubbed Prime Rib: \$16.00 pp

Roasted and finished with au jus and a horseradish cream

Bacon Wrapped Sirloin Steak: \$18.00 pp

8 oz, grilled to medium and served with a pan sauce

Beef Roast: \$14.00 pp

Braised until tender in a red wine herb broth with carrots, onions, celery, and apples

Mediterranean Beef Kabobs: \$16.00 pp

Tender pieces of beef, onion, and pepper marinated in greek spices, grilled, and served with tzatziki sauce

Rack of Lamb: \$25.00 pp

Garlic crusted rack of lamb, served medium rare, finished with a merlot reduction

Korean BBQ Short Ribs: \$16.00 pp

Marinated for 24 hours, grilled, and served with a scallion sweet chili sauce

Pork:

Braised Pork Loin: \$12.00 pp

Finished with a plum port wine sauce

Stuffed Roasted Pork Loin: \$14.00 pp

Stuffed with sausage, apples, and sage, and finished with a cider glaze

BBQ Ribs: \$16.00 pp

Brined, rubbed, and slow roasted, these tender ribs are finished with your choice of sauce

Pork Scaloppini: \$ 14.00 pp

Pieces of pork pounded thin, pan fried, and finished with a lemon caper sauce

Asian Style BBQ Pork Cutlets: \$12.00 pp

Marinated and slowly cooked to form a caramelized coating, finished with fresh herbs

Vegetarian:

Spinach Gnocchi: \$ 12.00 pp

Gnocchi in a light cream sauce tossed with grape tomatoes, basil, wilted greens, and parmesan

Grilled Eggplant Parmesan: \$12.00 pp

Eggplant, summer squash, and mushrooms thinly sliced, grilled, and layered with a rich marinara, mozzarella, and parmesan

Portobello Mushroom Steaks: \$14.00 pp

Marinated in balsamic, grilled and topped with a creamy ricotta and spinach fondue

Cauliflower Steaks: \$14.00 pp

Cauliflower grilled with a sweet chili glaze and served over Thai quinoa with peanuts and fresh herbs

Poultry:

Heavenly Chicken: \$14.00 pp

Parmesan and bread crumb coated breasts, finished with a spinach and béchamel sauce

Confit Duck: \$20.00 pp

Duck leg cooked in its own fat until tender, finished with a chimichurri sauce

Chicken in a Mushroom Sauce: \$12.00 pp

Sautéed and finished with mixed mushrooms in a white wine cream sauce

Stuffed Chicken Breast: \$14.00 pp

Baked chicken breasts stuffed with an herbed cheese and coated in parmesan

Coq Au Vin: \$16.00 pp

A French dish of chicken and vegetables braised in champagne or red wine until tender

Ancho Chicken: \$12.00 pp

Coated in a spicy blend of chiles, grilled, and finished with an avocado sauce and pico de gallo

Roasted Chicken with Herb Jus: \$12.00 pp

Herb and salt rubbed chicken, roasted and served with a thyme and sage jus

Moroccan Spiced Chicken: \$12.00 pp

Marinated in yogurt and spices, grilled, and served with a cilantro yogurt sauce

Thai Chicken Stir Fry: \$16.00 pp

A savory stir fry with peppers, onions, mushrooms, and basil in a brown sauce over jasmine rice

Pan Fried Chicken Breast: \$14.00 pp

Finished with a ricotta fondue and caramelized onions

Seafood:

Pan Fried Salmon: \$16.00 pp

Pan fried in olive oil with rosemary, topped with mixed mushrooms and goat cheese mousse

Maple Glazed Grilled Salmon: \$16.00 pp

Char grilled, glazed, and finished with a maple beurre blanc

Grilled Salmon Salad: \$20.00 pp

Sesame grilled salmon on top of mixed greens, apple, fennel, orange, beet goat cheese, and a citrus vinaigrette

Pan Fried Halibut: \$24.00 pp

Lightly dredged and pan fried in butter, then topped with a champagne beurre blanc

Crab Cakes: \$20.00 pp

Tender crab, peppers, and seasonings coated in breadcrumbs and sautéed until crisp, served with a spicy tarragon aioli and green onion

Trout Meuniere: \$18.00 pp

Sautéed in browned butter and finished with a light lemon cream pan sauce

Prawn Stir Fry: \$18.00 pp

A savory and spicy stir fry with peppers, spring onions, ginger, snap peas, and cilantro in a garlic ginger sauce over rice noodles

Cod with Mussels: \$16.00 pp

Cod and mussels lightly poached in wine and broth, and finished with herbs

Grilled Swordfish: \$16.00 pp

Ginger marinated swordfish, grilled, and finished with a sweet pineapple salsa

Starch:

Mashed Potatoes: \$1.00 pp
Rosemary Roasted Redskins: \$1.00 pp
Colcannon: \$1.50 pp
Sweet Potato Mash: \$1.50 pp
Cheddar Baked Potatoes: \$2.00 pp
Au Gratin Potatoes: \$2.00 pp
Quinoa: \$1.50 pp
Wild Rice Pilaf: \$2.00 pp
Basmati Rice: \$1.00 pp
Dinner Rolls: \$0.50 pp

Vegetable:

Garlic Green Beans: \$1.50 pp
Roasted Brussels Sprouts w/ Bacon:
\$1.50 pp
Asparagus in Lemon Herb Butter: \$2.50 pp
Honey Glazed Roasted Carrots: \$2.00 pp
Parmesan Roasted Cauliflower: \$2.00 pp
Ratatouille: \$2.00 pp
Braised Cabbage: \$1.50 pp
Summer Succotash: \$2.50 pp
Broccoli with Fontina Fondue: \$2.50 pp
Roasted Winter Squash: \$2.00 pp
Grilled Seasonal Vegetables: \$2.25

Salads:

Strawberry Spinach: \$3.00 pp, **Greek:** \$2.50
pp, **Caesar:** \$2.00 pp, **Harvest:** \$3.00 pp

Italian Menu

Appetizers:

Caponata with Pine Nuts: \$2.00 pp
A Sicilian dish of eggplant, tomatoes, capers, and olives, served on crostini

Marinated Olives and Peppers: \$2.25 pp
A platter of Italian olives, marinated peppers, and fresh vegetables

Margherita Flatbread: \$2.50 pp
Fresh tomatoes, olive oil, Italian basil, and fresh mozzarella cheese, finished with parmesan

Mushroom and Ricotta Flatbread: \$2.00 pp
2 types of mushrooms layered with Italian parsley, fresh ricotta, and parmesan

Domestic Antipasto Platter: \$3.00 pp
Parmesan, smoked mozzarella, and pecorino with cured meats and olives

Artisan Antipasto Platter: \$9.00 pp
Fine Italian cheeses, cured meats, olives, jams, and nuts all served with artisan bread and crackers

Sides:

Garlic Roasted Broccoli: \$2.00 pp
Prosciutto Wrapped Asparagus: \$3.00 pp
Balsamic Roasted Vegetables: \$2.00 pp
Parmesan Risotto: \$2.50 pp
Panzanella: \$2.50 pp
Caprese Salad: \$3.00 pp
Italian Wedding Soup: \$3.50
Pasta E Fagioli: \$3.50 pp
Garlic Bread: \$1.00 pp

Entrees:

Pesto Rubbed Chicken: \$14.00 pp
Seared pesto chicken breast, finished with a parsley garlic cream sauce

Chicken Marsala: \$14.00 pp
Chicken breast sautéed with mushrooms and finished with a marsala cream sauce

Chicken Parmigiana: \$12.00 pp
Pounded thin breast, pan fried, and served with marinara and fresh mozzarella over pasta

Pancetta Shrimp with Rosemary: \$16.00 pp
Pancetta wrapped shrimp sautéed with white wine and rosemary

Steamed Mussels with Fennel: \$16.00 pp
Mussels served with fennel, onion, and herbs in a wine and butter broth and crusty bread

Cioppino: \$18.00 pp
An Italian seafood stew packed with fresh seafood in a fragrant tomato broth

Pasta:

Ragu Bolognese: \$14.00 pp
A rich meaty sauce with aromatic vegetables and herbs, served with pappardelle pasta

Angel Hair with Pesto: \$12.00 pp
Pasta finished with a bright basil pesto, parmesan, and olive oil

Classic Spaghetti and Meatballs: \$12.00 pp
Beef meatballs with Italian seasonings and cheese, served with a red sauce and spaghetti

Lasagna: \$14.00 pp
Noodles layered with a rich meat sauce, ricotta, mozzarella, and parmesan

Manicotti: \$16.00 pp
Italian crepes filled with mozzarella, parmesan, and ricotta, and served with a spicy sausage red sauce

Pasta Carbonara with Peas: \$12.00 pp
Pecorino, parmesan, bacon, peas, and olive oil tossed with pasta

Ricotta Ravioli with Herbs: \$16.00 pp
Ricotta filled ravioli tossed with parmesan, olive oil, and fresh herbs

Alfredo Fettuccine with Chicken: \$12.00 pp
Creamy alfredo sauce tossed with fettuccine, served with seared chicken on top

Squash Ravioli with Brown Butter: \$16.00 pp
Butternut squash ravioli with a browned butter and sage sauce

Gnocchi with Gorgonzola Cream: \$14.00 pp
Soft potato gnocchi with a rich gorgonzola cream sauce and fresh basil

Shrimp Linguine with Vodka Sauce: \$16.00 pp
Sautéed shrimp tossed with a creamy vodka sauce with penne pasta

Clams with Linguine: \$16.00 pp
Steamed clams tossed with a creamy white wine sauce, linguine, and Italian parsley

Mexican Menu

Appetizers:

Jalapeno Poppers: \$2.50 pp

Stuffed with cheeses, bacon, and coated in a crispy breading

Flautas: \$2.50 pp

Crispy tortillas rolled up with chicken and queso fresco, and served with avocado crema

Chipotle Beef Sliders: \$2.50 pp

Chipotle aioli, avocado, and adobo seasoning on a slider bun

Chile Queso: \$2.00 pp

Three cheese queso with chorizo, jalapenos, and herbs, served with tortilla chips

Salsa Trio: \$2.00 pp

Pico de gallo, pineapple salsa, and avocado salsa served with tortilla chips

Guacamole: \$3.00 pp

Fresh avocados mixed with cilantro, onion, tomatoes, and jalapenos, served with tortilla chips

Sides:

Mexican Rice: \$1.50 pp

Refried Beans: \$1.50 pp

Grilled Vegetables: \$2.00 pp

Southwestern Salad: \$3.00 pp

Mexican Quinoa Salad: \$2.50 pp

Corn and Poblano Salad: \$2.00 pp

Mexican Chicken Lime Soup: \$3.50 pp

Tortilla Soup: \$3.50 pp

Entrees:

Fajitas: \$9.00 pp

Your choice of protein, with sautéed peppers and onions, lettuce, queso fresco, and pico de gallo

Tacos: \$8.00 pp

Your choice of protein, with flour or corn tortillas, cilantro, onions, and queso fresco

Ancho Chicken: \$12.00 pp

Coated in a spicy blend of chiles, grilled, and finished with an avocado crema and pico de gallo

Chimichurri Flank Steak: \$14.00 pp

Flank steak marinated in a chimichurri sauce, and grilled to medium

Spicy Grilled Shrimp: \$16.00 pp

Grilled shrimp served with an avocado crema, and Mexican rice

Proteins:

Sweet Potato and Black Beans: +\$1

Chile roasted sweet potatoes and sautéed black beans

Pulled Chicken: +\$1

Chicken braised with chiles and onion, finished with cilantro

Braised Pork: +\$1

Pork braised with citrus and spicy chiles

Grilled Flank Steak: +\$4

Marinated in a chimichurri sauce, and grilled to medium

Grilled Menu

Sides:

3 Cheese Bacon Mac and Cheese: \$2.50 pp
Sharp cheddar, parmesan, and gouda mac and cheese with a breadcrumb bacon topping

Mediterranean Pasta Salad: \$2.00 pp
Kalamata olives, cherry tomatoes, feta, and bowtie pasta with a balsamic dressing

Orzo Salad with Corn and Cherry Tomatoes: \$2.50 pp
A fresh salad with corn, tomatoes, herbs, and a red onion vinaigrette

Grilled Corn on the Cob: \$1.50 pp
Corn brushed with butter for traditional style, or a chile lime butter for a Mexican style

Coleslaw: \$1.00 pp
Classic coleslaw with a creamy dressing and a hint of sesame seed oil

Savory Baked Beans: \$1.50 pp
Baked beans flavored with bacon, molasses, garlic, and onion

Bleu Cheese & Bacon Potato Salad: \$2.00 pp
Red potatoes tossed with chunks of bacon, bleu cheese, and green onions in a creamy dressing

German Potato Salad: \$1.50 pp
Baby potatoes with chives, caramelized onions, bacon, and a vinegar based dressing

Watermelon and Feta Salad: \$2.00 pp
Watermelon, feta, and arugula with a light citrus dressing

Grilled Vegetables: \$1.50 pp
An assortment of grilled vegetables like zucchini, squash, and pepper

Warm Cornbread: \$0.50 pp

Grilled Menu Entrees:

Grilled Burgers: \$10.00 pp
Burgers with cheese, lettuce, tomato, onion, and condiments

Brats: \$10.00 pp
Grilled brats with buns, sauerkraut, cheese, onions, and condiments

Hot Dogs: \$8.00 pp
Grilled hot dogs with cheese, onion, and condiments

Grilled Chicken Breast or Quarter: \$10.00 pp, \$8.00 pp
Chicken breast seasoned with salt, pepper, and fresh herbs, or Cajun blackened seasoning

Flank Steak with Chimichurri : \$16.00 pp
Flank steak grilled medium, served with a vibrant chimichurri sauce

Ribeye with Herb Butter: \$20.00 pp
Grilled 13 oz ribeye topped with an herb compound butter

Spicy Grilled Shrimp Skewer: \$14.00 pp
6 large shrimp marinated in garlic, chiles, and olive oil

BBQ Pork Sandwiches: \$10.00 pp
BBQ pork with sweet or spicy BBQ sauce

BBQ Ribs: \$14.00 pp Ribs dry rubbed, braised, and finished on the grill with sweet or spicy BBQ sauce

Garlic Grilled Salmon: \$16.00 pp Salmon marinated in garlic and olive oil and grilled

Dessert Menu

We also offer custom desserts and displays. Send us your ideas and we will respond with a quote!

Dessert Bars:

Du Jour Signature Toffee Brownies: \$2.00 ea

Peanut Butter Brownies: \$2.00 ea

Lemon Bars: \$2.00 ea

Cheesecake Bars: \$2.00 ea

Salted Caramel Apple Bars: \$2.00 ea

Pecan Bars: \$3.00 ea

Cookies:

White Chocolate Cranberry: \$1.50 ea

Peanut Butter Chocolate Chip: \$1.50 ea

Chocolate Chip: \$1.50 ea

Oatmeal Raisin: \$1.50 ea

Cheesecakes:

10 inches: \$40.00

White Chocolate Raspberry

Pumpkin

Vanilla

Caramel

Turtle

Chocolate Swirl

Cakes:

Carrot: \$40.00 ea

Red Velvet: \$40.00 ea

Chocolate Truffle: \$40.00 ea

Chocolate Bacon: \$45.00 ea

Vanilla: \$35.00 ea

Coconut: \$40.00 ea

Raspberry White Chocolate: \$45.00 ea

Pies:

Apple: \$15.00 ea

Berry: \$15.00 ea

Pumpkin: \$15.00 ea

Pecan: \$20.00 ea

Cherry: \$15.00 ea

Assorted:

Chocolate Covered Strawberries: \$1.50 ea

Mousse Shooters: \$1.50 ea

Cream Puffs/Eclairs: \$1.75 ea

Mini Fruit Tarts: \$ 1.00 ea

Custom Dessert Trays: \$4 pp

Choose a maximum of 4 dessert bars or cookies for your tray.

Dessert Displays & Bars: Quote

Beautifully custom designed dessert bar, which could include any of our desserts with plates and dessert forks included, as well as chocolates, nuts, or candies at your request.

Snacks Menu

Pretzels: \$1.00 pp

Potato Chips: \$1.00 pp

Root Vegetable Chips: \$1.50 pp

Candied Nuts: \$3.00 pp

Roasted Nuts: \$2.00 pp

Trail Mix: \$2.00 pp

Marinated Olives: \$1.50 pp

Parmesan and Truffle Popcorn: \$ 1.00 pp

Beverages Menu

Coffee: \$1.75 pp

Includes sugar, sugar substitute, cream, and straws

Hot Tea: \$1.75 pp

Includes sugar, sugar substitute, cream, and straws

Iced Tea: \$1.75 pp

Sweetened or unsweetened, freshly brewed, can be infused with herbs or fruit (\$0.50)

Lemonade: \$1.75 pp

Freshly made, can be infused with herbs or fruit (\$0.50)

Fresh Juice: \$ 1.75 pp

Orange, apple, cranberry, and grape

Sparkling Punch: \$2.00 pp

Cranberry lemon punch, or pineapple citrus punch

Bottled Water: \$1.75 pp

Sparkling Bottled Water: \$2.50 pp

Soda: \$ 2.00 pp

Event Extras

China tableware - plates with silverware - \$2pp

Water glasses - \$1pp

Coffee cups - \$1pp

Wine/bar glasses - \$1pp

Appetizer plates and forks - \$1pp

Cake cutting fee (incl. dessert plates & forks) - \$1pp

Plated meal - \$2pp

Family style meal - \$1pp

Linen tablecloths - \$14 per table

Linen napkins - \$2pp

Staff - \$30 per hour per staff member