BREAKFAST & BRUNCH

All Menu Items Are Packaged Using Disposable Containers

ANY Menu Item Can Be Added Into A Signature Display with a 20% Service Charge Added to the Menu Price Listed

BREAKFAST SANDWICHES

Individually Wrapped OR Assorted Platters

Bacon, Egg & Cheese Croissant $6/Each	Egg & Cheese Croissant **VEG** $6/Each
Sausage, Egg & Cheese Croissant $6/Each	Turkey Sausage, Egg & Cheese Croissant $6/Each
Southwest Sausage Wrap w/ Peppers, Onions & Cheddar Cheese $7/Each	

GOURMET QUICHE

Individually Packaged OR Assorted Platters of Pre-Sliced (¼ Pie) Quiche $6-7 Per Slice
Pie Size 9" Round Quiche - Four Servings $15-16 Each | Gluten Free Pie Size $16-17 Each

Served with a Flaky, Buttery Crust OR as a Crustless Muffin **GF**

Bacon & Cheddar $6	Broccoli & Cheddar **VEG**
Roasted Red Pepper, Spinach & Fontina **VEG**	Southwest w/ Ham, Bell Peppers, Onions & Cheddar Cheese $7/16

GOURMET BREAKFAST BOXES

Each Box Includes Cutlery, Napkin & Condiments $12.00 - $13.00 Per Box

Each Gourmet Breakfast Box Contains:
Entree Selection (Breakfast Sandwich or Quiche), Half Pint of Fresh Fruit & Chef's Choice Breakfast Pastry

ADD Gourmet Yogurt & Granola $3 Per Box

MONSTER SIZE SWEET CHEESE DANISHES

Fresh Baked Danishes with Our Sweetened Cheese & Fruit Fillings $6 Per Danish

Apple	Blueberry	Cherry	Peach	Sweet Cheese

Four Danishes (Choose 2 Flavors) Each Cut into Halves OR Quarters | 8 - 16 Pieces | $24
Six Danishes (Choose 3 Flavors) Each Cut into Halves OR Quarters |12 - 24 Pieces | $36
Eight Danishes (Choose 4 Flavors) Each Cut into Quarters - 32 Pieces | Serves 16 - 32 | $48

FRESH FRUIT PLATTER

Fresh Seasonal Fruit Displayed Beautifully on Disposable Platters

Small (Serves 8 - 10) Platter $30	Medium (Serves 15 - 20) Platter $60	Large (Serves 25 - 30) Platter $90	Platters Serving Over 30 Guests $3 / Guest

A LA CARTE BREAKFAST BAKERY & DELI MENU

Items Listed As Assorted Flavors Will Vary Based Upon Availability

Cheesy Hashbrown Casserole Single Portion $3.50 | Half Pan (Serves 10 - 12) $40	Fresh Fruit Half Pint $4.00
JUMBO Muffins Assorted Flavors $5 / Each	Sour Cream Coffee Cakes $6 / Each
Yogurt & Granola $3 / Each	

BREAKFAST BEVERAGES

Bottled Spring Water $1.50	Bottled Flavor Infused Hint Water $2.50
Bottled Juice $2 Apple | Cranberry | Orange	Specialty Cold Coffees $3 Black Rifle | Starbucks
Coffee To Go $25 Disposable Carafe Holds Approximately 15 Cups | Includes Cups, Stirrers, Creamers & Sugars	
Bottled Breakfast Beverage Stations $3 / Person Includes Cups & Beverage Napkins | Ice is NOT included nor available	

BRUNCH INSPIRED CHARCUTERIE

Brunch Inspired Artisan Cheeses, Cured Meats, Mini Croissants & Bagels with Butter & Cream Cheese Spreads, Fresh Fruit, Yogurts & Granola

Medium Size (Serves 7-12) $125	Large Size (Serves 15-20) $180

BOUTIQUE BRUNCH

Gourmet Brunch Inspired Charcuterie, Vegetable Quiche Muffins, Mini Avocado Toasts with Cracked Pepper, Mini Bagels with Smoked Salmon & Cream Cheese, Fresh Fruit & Yogurt Parfaits

Medium (Serves 7 - 12) $250	Large (Serves 15 - 20) $350
Signature Platters $30 Per Person *See Signature Display Policy*	

CHARCUTERIE & GRAZING

All Menu Items Are Packaged Using Disposable Containers Unless Listed As Signature

CLASSIC CHARCUTERIE PLATTER

Includes Artisan Cheeses, Cured Meats, Fresh & Dried Fruit, Nuts, Olives, Chutney & Crackers

EXTRA SMALL Serves 2 Guests	**$20.00**	**SMALL SIZE** Serving 2-5 Guests	**$50.00**
MEDIUM SIZE Serving 7-12 Guests	**$110.00**	**LARGE SIZE** Serving 15-20 Guests	**$135.00**
JUMBO SIZE Serving 50 Guests	**$270.00**	**Upcharge for GF Crackers** XSmall $3 | Small $5 | Med-Large $10 | Jumbo $20	

SEASONAL GRAZING PLATTER

Includes Seasonal Vegetables, Fresh Fruit, Chef-Inspired Dips, Crackers & Gourmet Breads

EXTRA SMALL Serves 2 Guests	**$20**	**SMALL SIZE** Serving 2-5 Guests	**$45**
MEDIUM SIZE Serving 7-12 Guests	**$95**	**LARGE SIZE** Serving 15-20 Guests	**$125**
JUMBO SIZE Serving 50 Guests	**$250**	**Upcharge for GF Crackers** XSmall $3 | Small $5 | Med-Large $10 | Jumbo $20	

HOLIDAY & SPECIAL OCCASION THEMED PLATTERS

ADD Holiday & Special Occasion Themed Extras to Our Classic Charcuterie OR Seasonal Grazing Platters

CHARCUTERIE				GRAZING			
SMALL	$55	MEDIUM	$115	SMALL	$50	MEDIUM	$105
LARGE	$145	JUMBO	$280	LARGE	$135	JUMBO	$260

ALL Disposable Platters Are Round with Clear Plastic Domes
Small - 12" | Medium - 16" | Large - 18"

HORS D'OEUVRES

$2.25 Each | Four for $9 | One Dozen for $27

Spinach Dip Puff Pastry Minis w/ Marinara	Raspberry Jam Baked Brie Bites
Caprese Skewers w/ Balsamic Glaze GF	Melon, Cucumber & Feta Skewers w/ Cilantro Cream GF

SIGNATURE GRAZING & CHARCUTERIE DISPLAYS

Signature Pricing **INCLUDES** a 20% Service Charge for the cost, maintenance and labor associated with the use of our property

CHARCUTERIE ONLY $18.00 Per Guest Includes Artisan Cheeses, Cured Meats, Fresh & Dried Fruit, Nuts, Olives, Chutney & Crackers	**GRAZING ONLY** $15.00 Per Guest Includes Seasonal Vegetables, Fresh Fruit, Chef-Inspired Dips, Crackers & Breads
COMBINATION CHARCUTERIE & GRAZING $18.00 Per Guest Includes Artisan Cheeses, Cured Meats, Fresh & Dried Fruit, Nuts, Olives, Chutney, Seasonal Vegetables, Chef-Inspired Dips, Crackers & Bread	
MINGLED SIGNATURE HORS D'OEUVRES SELECTION $2.70 Per Guest	
Caprese Skewers w/ Balsamic Glaze	Melon, Cucumber & Feta Skewers w/ Cilantro Cream
Raspberry Jam Baked Brie Bites	Spinach Dip Puff Pastry Minis w/ Marinara

TWENTY TWO GOURMET'S SIGNATURE DISPLAY POLICY

- ➔ A Signature Piece is ANY item used in a catering display that is not disposable.
- ➔ Signature Displays require a **MINIMUM** of 20 guests at the listed price.
- ➔ Signature Displays now **REQUIRE** that our staff deliver and set it up for you. The fee for this delivery will vary depending on the location and size of your event. If only one staff member is required for the delivery, you will not be charged an additional setup fee.
- ➔ Depending upon the size of your display, **AT LEAST** one staff member ($215/each) will be **REQUIRED** to remain on site. This person will be responsible for maintaining the integrity of our display for the duration of its use or the end of the event; they will break down the display, package any remaining food items (in client provided containers) and leave the display area clean and free of any food debris. Additional staff member(s) may be needed to deliver & set up your display at an additional charge, and price depends on the location and size of your event.
- ➔ The **per person prices listed for Signature Platters** now **INCLUDES** a 20% Service Charge. This covers the time and labor associated with planning and preparing signature displays and the usage of Twenty Two Gourmet's Signature Items.
- ➔ **Additional catering menu items** may be ordered and mingled into signature displays at the associated price plus a 20% service charge.
- ➔ Twenty Two Gourmet's Signature Items are available for Delivery & Setup type events with Self-Return as an option. There is a 20% service charge for these orders. All Signature items **MUST** be returned within 48 hours of delivery.

GOURMET DELI MENU

All Menu Items Are Packaged Using Disposable Containers
*ANY Menu Item Can Be Added Into A Signature Display with a **20% Service Charge Added** to the Menu Price Listed*

GOURMET SANDWICHES

Individually Wrapped OR Assorted Platters $8 Per Sandwich
*Assorted Platters Choose Three Selections | **Gluten Free Bread Available for Any Sandwich Add $1 Per Sandwich***

Chicken Salad Wrap / Croissant Housemade Chicken Salad w/ Lettuce & Tomato Choose: Sweet, Savory OR Curried Chicken Salad	**Chef Shel's Ham & Cheese** Ham, Swiss Cheese, Lettuce & Tomato w/ Honey Mustard on the Side
Grateful Turkey Turkey, Cranberry Spread, Brie & Spring Mix	**Funky Monkey** Peanut Butter, Granola, Banana & Honey in a Toasted Tortilla Wrap **VEG**
Caprese Sandwich Fresh Mozzarella, Tomatoes, Spinach & Basil Pesto **VEG**	**Tuna Salad Wrap / Croissant** Housemade Tuna Salad w/ Lettuce, Tomato & Dill Havarti Cheese
Classic BLT Bacon, Lettuce & Tomato w/ Mayo on the Side	**Veggie Hummus Wrap** Cucumber, Tomato, Red Onion, Spring Mix, Avocado & Hummus in a Tortilla Wrap **V**

ELEVATED GOURMET SANDWICHES

Individually Wrapped OR Assorted Platters $10 Per Sandwich
*Assorted Platters Choose Three Selections | **Gluten Free Bread Available for Any Sandwich Add $1 Per Sandwich***

Turkey Avocado BLT Turkey, Cheddar Cheese, Bacon, Avocado, Tomato & Lettuce on a Croissant Bun w/ Mayo on the Side	**Roast Beef & Cheddar** Roast Beef, Cheddar Cheese, Pickled Red Onion & Lettuce w/ Deli Mustard on the Side
Italian Hoagie Ham, Pepperoni, Salami, Provolone Cheese, Lettuce & Tomato w/ Italian Dressing on the Side	**Classic Club** Turkey, Ham, Bacon, Cheddar Cheese, Lettuce & Tomato w/ Mayo on the Side
Ham & Swiss Sliced Ham & Swiss on a Pretzel Bun w/ Lettuce, Tomato & Caramelized Bacon Onion Jam	**Turkey & Muenster** Sliced Turkey & Muenster Cheese, Lettuce & Tomato w/ Mayo on the Side

GOURMET GRILLED CHEESE SANDWICHES

Individually Wrapped OR Assorted Platters $8 Per Sandwich

*Assorted Platters Choose Three Selections | **Gluten Free Bread Available for Any Sandwich Add $1 Per Sandwich***

Apple & Smoked Gouda
Thick Sliced Bread w/ Sliced Apples,
Smoked Gouda & American Cheese **VEG**

Bacon, Brie & Apricot
Crispy Bacon, Sliced Apricots &
Melted Brie w/ a Balsamic Drizzle

Bacon Guacamole*
Crispy Bacon Paired with Housemade
Guacamole & Cheddar Jack Cheese

BBQ Chicken & Pineapple
Pulled BBQ Chicken & Sliced
Pineapple w/ Cheddar Cheese
$10 Each

Blueberry Brie
Thick Sliced Bread, Blueberry Compote,
Creamy Brie & Sliced American Cheese **VEG**

Chef Shel Special
Herbed Caramelized Onion Jam, Grueyer & White Cheddar Cheese
w/ Rosemary Herb Butter **VEG**

Chicken Cordon Bleu
Pulled Chicken, Sliced Ham,
Honey Mustard & Swiss Cheese
$10 Each

Classic Grilled Cheese
Sliced Bread w/ Melted American
& Cheddar Cheese **VEG**
$6 Each

Fancy Schmancy
Thick Sliced Sourdough Bread Smeared in Garlic Butter,
Red Pepper Flakes, Dried Thyme w/ Onion, Deli
Mustard, Cheddar, Muenster & Asiago Cheeses **VEG**

French Onion
w/ Mushrooms & Swiss Cheese

Fried Egg*
w/ Melted Cheddar Cheese

Jalapeno Popper
Sliced Jalapenos, Shredded American & Cream
Cheese Mixture w/ Gouda, Caramelized
Onions & Maple Whiskey Bacon
$10 Each

Pepper Fontina
Peruvian Pepper Jelly w/ Fontina,
Cheddar & Cream Cheese **VEG**

Pepperoni Pizza
Sliced Pepperoni & Mozzarella Cheese
Served w/ a Cup of Marinara On the Side

Pesto Mozzarella
Basil Pesto Spread onto Sliced Bread,
Toasted w/ Mozzarella & American Cheese **VEG**

Pickle Grilled Cheese*
Dill Pickle, Garlic & Ranch w/ Cotswold &
Cream Cheese on Sourdough Bread **VEG**

Spinach Artichoke
Thick Spinach Artichoke Spread
w/ Parmesan & American Cheese **VEG**

Thanksgiving Grilled Cheese*
Sliced Turkey, Cranberry Spread & Creamy Brie

GOURMET SALADS

Side Portion $4 Per Salad | Entree Portion $8 Per Salad
Add Sliced Roasted Chicken OR Your Choice of Housemade Chicken Salads $3 Per Salad

Garden Salad
Mixed Greens, Carrots, Red Cabbage, Cucumber & Tomato w/ Peppercorn Parmesan Dressing on the Side

Harvest Salad
Mixed Greens, Seasonal Fresh Fruit, Dried Cranberries with Candied Pecans & Balsamic Dressing on the Side

Caesar Salad
Chopped Romaine & Shaved Parmesan w/ Croutons & Caesar Dressing on the Side

Caprese Salad
Spinach Leaves, Fresh Mozzarella & Tomato w/ Balsamic Dressing on the Side

ELEVATED GOURMET SALADS

Side Portion $5 Per Salad | Entree Portion $10 Per Salad
Add Sliced Roasted Chicken OR Your Choice of Housemade Chicken Salads $3 Per Salad

Chef's Salad
Mixed Greens, Tomato, Cucumber, Hard-Boiled Egg, Deli Ham & Turkey w/ Peppercorn Parmesan Dressing on the Side

Baby Bleu Salad
Mixed Greens, Bleu Cheese Crumbles, Pecans, Mandarin Oranges & Strawberries w/ Balsamic Dressing on the Side

HOUSEMADE CHICKEN SALAD

$11.50 Per Pint

Savory
Chef Shel's Original
Shredded Marinated Chicken Breast & Our Savory Sauce

Sweet
Simply Vanilla's Original
Marinated Cubed Chicken Breast, Celery & Onion Mixed w/ Our Sweetened Sauce **DF**

Curried
Curried Housemade Savory Chicken Salad

HORS D'OEUVRES

$2.25 Each | Four for $9 | One Dozen for $27

Spinach Dip Puff Pastry Minis w/ Marinara

Raspberry Jam Baked Brie Bites

Caprese Skewers w/ Balsamic Glaze GF

Melon, Cucumber & Feta Skewers w/ Cilantro Cream GF

CANAPES

$3.50 Each | Four for $14 | One Dozen for $42

Cucumber Slices
with Herbed Cream Cheese & Smoked Salmon

GOURMET MINI SANDWICHES

Price Each: $2.25 | Four for $9 | One Dozen for $27

Gluten Free Bread $0.50 Upcharge Per Mini Sandwich

Chicken Salad Croissant Minis	Garlic Cheddar Ham Biscuits	Roast Beef & Cheddar Sliders
Choose: Savory, Sweet, or Curried	w/ Bacon Onion Jam	w/ Horseradish Cream on a Pretzel Bun

FRESH FRUIT PLATTER

Fresh Seasonal Fruit Displayed Beautifully on Disposable Platters

Small (Serves 8 - 10) $30	Medium (Serves 15 - 20) $60	Large (Serves 25 - 30) $90	Serving Over 30 Guests $3 / Each

A LA CARTE DELI ITEMS

Gourmet Potato Chips - Assorted Variety One Ounce Bags $1.50	**Soup of the Day** $5 / Bowl
Traditional Pasta Salad w/ Tomatoes, Cucumbers & Italian Dressing $4 / Half Pint	**Housemade Loaded Potato Salad** w/ Bacon, Sour Cream & Scallions $4 / Half Pint
Summer Spaghetti Salad w/ Green & Red Bell Peppers, Red Onion, Cucumber, Cherry Tomatoes, Black Olives & Mixed Cheeses $4 / Half Pint	**Summer Macaroni Salad** w/ Onions, Celery, Red Bell Peppers, Peas & Cheddar Cheese $4 / Half Pint
Marinated Cucumber & Tomato Salad w/ Sliced Cucumbers, Tomatoes & Onions Marinated in a Sweetened Apple Cider Vinegar Dressing $4 / Half Pint	**Fresh Fruit Cup** $4 / Half Pint

BOTTLED BEVERAGES

Spring Water $1.50 / Each	**Citrus Infused Hint Water** $2.50 / Each	**Lemonade - Original** $2.50 / Each
Fruit Juice Apple | Cranberry | Orange $2 / Each	**Pure Leaf Tea** Sweet | Unsweet | Flavored $2.50 / Each	**Coca-Cola Products** Coca-Cola | Diet Coke | Sprite $2.50 / Each
Specialty Cold Coffee Black Rifle | Starbucks $3 / Each	**Bonsai Sparkling Water** Assorted Flavors $3 / Each	**Coffee To Go** Disposable Carafe - 15 Cups | $25 Includes Cups, Stirrers, Creamers & Sugars

BOXED LUNCH MENU

GOURMET ENTREE SELECTION | $14 PER BOX

Each Box Includes a Bag of Gourmet Potato Chips a Fresh Baked Cookie

Gluten Free Bread & Cookies Are Available for Any Boxed Lunch Add $1.50 Per Box

Chicken Salad Wrap / Croissant
Housemade Chicken Salad w/ Lettuce & Tomato
Choose: Sweet, Savory OR Curried Chicken Salad

Shel's Ham & Cheese
Ham, Swiss Cheese, Lettuce &
Tomato w/ Honey Mustard on the Side

Grateful Turkey
Turkey, Cranberry Spread,
Brie & Spring Mix

Funky Monkey
Peanut Butter, Granola, Banana &
Honey in a Toasted Tortilla Wrap **VEG & DF**

Caprese Sandwich
Fresh Mozzarella, Tomatoes,
Spinach & Basil Pesto **VEG**

Tuna Salad Wrap
Housemade Tuna Salad w/ Lettuce,
Tomato & Dill Havarti Cheese

Classic BLT
Bacon, Lettuce & Tomato
w/ Mayo on the Side

Veggie Hummus Wrap
Cucumber, Tomato, Red Onion, Spring Mix,
Avocado & Hummus in a Tortilla Wrap **V**

Harvest Salad
Mixed Greens, Seasonal Fresh Fruit, Dried
Cranberries & Candied Pecans w/
Balsamic Dressing on the Side

Caesar Salad
Chopped Romaine & Shaved Parmesan
w/ Croutons & Caesar Dressing on the Side

Garden Salad
Mixed Greens, Carrots, Red Cabbage, Cucumber & Tomato
w/ Peppercorn Parmesan Dressing on the Side

Caprese Salad
Spinach Leaves, Fresh Mozzarella & Tomato w/ Balsamic Dressing on the Side

ELEVATED ENTREE SELECTION | $16 PER BOX

Each Box Includes a Bag of Gourmet Potato Chips a Fresh Baked Cookie

Gluten Free Bread & Cookies Are Available for Any Boxed Lunch Add $1.50 Per Box

Turkey Avocado BLT
Turkey, Cheddar Cheese, Bacon, Avocado, Tomato &
Lettuce on a Croissant Bun w/ Mayo on the Side

Roast Beef & Cheddar
Roast Beef, Cheddar Cheese, Pickled Red
Onion & Lettuce w/ Deli Mustard on the Side

Italian Hoagie
Ham, Pepperoni, Salami, Provolone Cheese, Lettuce &
Tomato w/ Italian Dressing on the Side

Classic Club
Turkey, Ham, Bacon, Cheddar Cheese,
Lettuce & Tomato w/ Mayo on the Side

Ham & Swiss
Sliced Ham & Swiss on a Pretzel Bun w/ Lettuce,
Tomato & Caramelized Bacon Onion Jam

Turkey & Muenster
Sliced Turkey & Muenster Cheese,
Lettuce & Tomato w/ Mayo on the Side

Baby Bleu Salad
Mixed Greens, Bleu Cheese Crumbles,
Pecans, Mandarin Oranges & Strawberries
w/ Balsamic Dressing on the Side

Chef's Salad
Mixed Greens, Tomato, Cucumber, Hard-Boiled Egg, Deli Ham &
Turkey w/ Peppercorn Parmesan Dressing on the Side

BOXED LUNCH MENU (Continued)

CHARCUTERIE & GRAZING SELECTIONS | $20 PER BOX

These boxes are perfect for those looking for something different! Chips & cookies are NOT included with this option.
Gluten Free Bread & Crackers Available Upon Request Add $1 Per Box

Charcuterie	Grazing
Our Extra Small Classic Charcuterie Box Includes Artisan Cheeses, Cured Meats, Fresh & Dried Fruit, Nuts, Olives, Chutney & Crackers	Our Extra Small Seasonal Grazing Box Includes Seasonal Vegetables, Fresh Fruit, Chef Inspired Dips, Gourmet Breads & Crackers

EXTRAS & ADD-ONS

Sliced Roasted Chicken Add 4 Ounces to Any Salad $3	**Housemade Chicken Salad** Add Scoop to Any Salad $3 Choose: Savory, Sweet or Curried
Gourmet Side Salad Add Side Salad to Any Boxed Lunch $4 Choose: Caesar, Caprese, Garden or Harvest	**Elevated Side Salad** Add Side Salad to Any Boxed Lunch $5 Choose: Baby Bleu or Chef's Salad
Fresh Fruit Add a Half Pint of Fresh Fruit to Any Boxed Lunch $4 OR Upgrade Chips to a Half Pint of Fresh Fruit for $2	**Housemade Deli Salads** **Loaded Potato | Traditional Pasta | Marinated Cucumber** **Summer Spaghetti | Summer Pasta** Add a Half Pint of Our Housemade Deli Salads to Any Boxed Lunch for $4 OR Upgrade Chips to a Half Pint of Housemade Deli Salad for $2
Petite "Two-Bite" Cheesecake Add a Petite to Any Boxed Lunch $3 OR Upgrade Cookie to a "Two-Bite" Petite for $1.50	

DESSERTS

All Menu Items Are Packaged Using Disposable Containers | ANY Menu Item Can Be Added Into A Signature Display with a 20% Service Charge Added to the Menu Price Listed

FRESH BAKED MONSTER SIZE 4 OZ COOKIES

Each $4 | Stack of Six $22

Chocolate Chunk	Chocolate S'mores	M & M
Oatmeal Raisin	Peanut Butter	Red Velvet
Snickerdoodle	Sugar	Triple Chocolate

Ask About Our Variety of Seasonal Cookie Options

CHEF'S CHOICE DESSERTS PLATTER

*A delightful assortment of freshly baked cookies and rich, decadent brownies, thoughtfully selected by our chef. Featuring a delicious variety of flavors and textures, this crowd-pleasing platter offers the perfect sweet ending to any gathering. Selections may vary to showcase our bakery's favorites. **Not Available as GF / KETO / Vegan***

SMALL SIZE Serves Up to 10 Guests	**$45**	**MEDIUM SIZE** Serves 10 - 20 Guests	**$90**
LARGE SIZE Serving 20 - 30 Guests	**$125**	**JUMBO SIZE** Serving Up To 75 Guests	**$250**

CUSTOM DESSERT PLATTERS

*Create the perfect sweet assortment for your special occasion! Our customizable dessert platters feature an irresistible selection of freshly baked cookies, decadent brownies, and indulgent dessert bars. Choose your favorite flavors from our available menus to create a deliciously personalized platter that is sure to satisfy every sweet tooth. Perfect for celebrations, corporate gatherings, and any occasion worth sharing! **Not Available as GF / KETO / Vegan***

Fresh Baked Cookie Platter 1 Jumbo Cookie Per Person	**$4 / Person**	**Fresh Baked Cookies & Brownies** 1 Jumbo Cookie & ½ Monster Brownie Per Person	**$7 / Person**
Fresh Baked Mini Cookies & Brownies Platter 2 Mini Cookies & 2 Brownie Quarters Per Person	**$7 / Person**	**Fresh Baked Bars & Brownies Platter** ½ Monster Brownie & ½ Premium Bar Per Person	**$7 / Person**

GOURMET BROWNIES

Fudge Brownie's w/ Decadent Toppings

Monster Size Brownie $6 / Each | Family 8" x 8" Size $15 / Each

Buckeye	**Cosmic**	**Cookies & Cream**	**Cookie Butter**
German Chocolate	**Simply Fudge**	**Salted Caramel**	

PREMIUM BARS

Monster Size Brownie $7 / Each

Butter Pecan Cheesecake Bar	**Fresh Lemon**	**Seven Layer**	**Original Cheesecake Brownie**

RICE KRISPY TREAT

Monster Size $6 / Each

Traditional	**Chocolate Chip w/ White Chocolate Drizzle**	**Milk Chocolate Drizzle**	**White Chocolate Drizzle**
Strawberry w/ White Chocolate Drizzle	**Cookie Gutter w/ Milk Chocolate**	**Milk Chocolate Drizzle w/ Sprinkles**	**White Chocolate Drizzle w/ Sprinkles**

PETITE "TWO-BITE" CHEESECAKES

Individually Domed Petites $3 / Each
Small Sampler $35 (12 Petites | 2 Flavors) | Medium Sampler $50 (18 Petites | 3 Flavors)
Large Sampler $85 (36 Petites | 3 Flavors)
Tasting Box $40 (Twelve of Simply Vanilla's Most Popular Petite Cheesecake Flavors Labeled for Identification)
Gluten Free & Keto/GF Selections Increase Cost By $0.25 Per Petite

Black Forest	Blueberries & Cream	Classic Cherry
Cookies & Cream	Fresh Lemon	Fresh Strawberry
German Chocolate	Hershey's Chocolate	Key Lime
Lemon Blueberry Bliss	Peanut Butter Cup	Red Velvet
Simply Vanilla	Strawberries & Cream	Strawberry Crunch
Strawberry Shortcake	Triple Chocolate	Turtle
White Chocolate Raspberry	GF Fresh Lemon	GF Fresh Strawberry
GF Simply Vanilla	GF Very Berry	GF White Chocolate Raspberry
KETO/GF Simply Vanilla	KETO/GF Vanilla Raspberry	KETO/GF Very Berry

Cheesecake - Mini 4"
Ask for available flavors $13.25
Gluten Free ($14), KETO ($14.75) & Vegan ($16)

Cheesecake - Mini 4" Samplers
Three for $37 | Four for $47 | Five for $57 | Six for $67
Add $0.75/GF Mini | Add $1.50 / KETO Mini | Add $2.25 Vegan Mini

Cheesecake - Full Size 9" Simply Vanilla
Please ask for available flavors $65 *and Up*
Hot Knife Professional Slicing (8, 10, 12, or 16 Slices) $4 Slicing Fee

Chocolate Chip Cannoli Single $5 | Dozen $60

Chocolate Covered Strawberries **Seasonal Item**

Single $2.50 | Half Dozen $14 | Dozen $24

Milk Chocolate w/ White Chocolate Drizzle	White Chocolate Dipped w/ Milk Chocolate Drizzle	Split Decision - Half & Half
Chef's Choice w/ Assorted Toppings		

Cream Puffs Filled with Vanilla Custard & Whipped Topping Monster Size $6.00 Each

Cream Puffs w/ Fruit Filling, Vanilla Custard & Whipped Topping Monster Size $6.00 Each

NOT YO MAMA'S BANANA PUDDING

Half Pint
$5 / Each

Family Size 8" x 8"
$16 / Each

Two Quart Container
$20

Half Pan| 10-12 Servings
$50

TIRAMISU

Single Serving
$9 / Each

Family Size 8" x 8"
$20 / Each

Quarter Pan| Six Servings
$54

Half Pan| Twelve Servings
$108

SPECIAL DIET SWEETS & TREATS

GF - Gluten Free* | KETO | DF - Dairy Free | VEG - Vegetarian | V - Vegan | NF - Nut Free*

Monster Size Chocolate Chip Cookies
GF | V | NF
$5 / Each OR $28 / Stack

Chocolate Chip Whoopie w/
"Buttercream"
GF | V | NF
$6 / Each

Fudge Brownie
KETO | GF
$7.50 / Each

CARROT CAKE

Our four layered, super-moist carrot cake, iced and layered with silky cream cheese icing. Finished with chopped walnuts & biscoff cookie crumbs. Ten inches around and thirteen pounds of WOW factor!

Contains: Eggs, Milk, Tree Nuts (Coconut, Pecans, Walnuts), Soy, Wheat & Pineapple

Slice
$10 / Each

Full Cake - Four Layers
$100 / Each

Half Cake - Four Layers
(Four Layer Cake Cut In Half & Laid On Side)
$50 / Each

Half Cake - Two Layers
(Two Layers - 10" Cake)
$70