



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
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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 \$2.50 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
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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 <i>See Signature Display Policy</i>	

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 \$14.50 Per Guest

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

CHARCUTERIE & GRAZING COMBINATION \$18.00 Per Guest

Includes Seasonal Vegetables, Fresh Fruit, Chef-Inspired Dips, Artisan Cheeses, Cured Meats, Fresh & Dried Fruit, Nuts, Olives, Chutney, Crackers & Breads

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 (\$175/each) will be **REQUIRED** to remain on site. This person will be responsible for maintaining the integrity of the 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 **INCLUDE** 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 **NO LONGER AVAILABLE** for Delivery & Setup type events with Self-Return.



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, Gruyere & 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

Choose: Savory, Sweet, or Curried

Garlic Cheddar Ham Biscuits

w/ Bacon Onion Jam

Roast Beef & Cheddar Sliders

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

Our Extra Small Classic Charcuterie Box Includes Artisan Cheeses, Cured Meats, Fresh & Dried Fruit, Nuts, Olives, Chutney & Crackers

Grazing

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

Potato | 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

Assorted Fresh Baked Cookies Platter \$4 / Person | 1 Whole Cookie / Person

Assorted Fresh Baked Cookies & Brownies Platter \$7 / Person | 1 Whole (4 oz) Cookie & ½ Brownie

Assorted Fresh Baked MINI Cookies & Brownies Platter \$7 / Person | 2 Whole (2 oz) Cookies & 2 Brownie Quarters

Assorted Fresh Baked Premium Bars & Brownies Platter \$7 / Person | 1 Half Brownie & 1 Half Bar / Person

****Does Not Include GF/KETO Options****

Gourmet Brownies - Fudge Brownie w/ Decadent Toppings

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

Monster Size Single \$6.00 | Family 8" x 8" Size 15.00

Premium Bars

Fresh Lemon | Seven Layer | Dulce de Leche Fudge Brownie | Original Cheesecake Brownie

Monster Size Single \$7.00 | Family 8" x 8" Size 16.00

Cheesecake Bars

Butter Pecan

Monster Size Single \$7.00

Rice Krispy Treat

Traditional | Milk Chocolate Drizzle | White Chocolate Drizzle | Cookie Butter w/ Milk Chocolate Drizzle | Strawberry w/ White Chocolate Drizzle | Chocolate w/ Milk Chocolate Drizzle |

Monster Size Single \$6.00

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