

# 2017 WINTER HOLIDAY MENU

## THANKSGIVING

### AN ALL AMERICAN THANKSGIVING DINNER

*A Sumptuous Spread for Thanksgiving Day or anytime throughout the Holiday Season!  
Large portions, outstanding flavor & beautiful presentation make this a truly memorable dinner buffet.*



Sage-Rubbed Oven Roasted Turkey (GF)

Hel's Famous Caesar Salad (V) or  
with Freshly Grated Parmesan Cheese  
& Homemade Croutons

Midwestern Mesclun Salad (V, GF)  
with Grilled Asparagus, Squash & Fresh Grilled Corn  
tossed with Dried Cherries, Wisconsin Goat Cheese  
& Balsamic Vinaigrette

or Orchard Chopped Salad (V, GF)  
with Chopped Romaine, Baby Spinach,  
Shaved Apples & Pears, Walnuts,  
Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette

Mom's Traditional Stuffing with Fresh Herbs

Rich Turkey Gravy with a touch of Sage & White Wine

Whipped Maple Bourbon Sweet Potatoes (V)  
topped with Brown Sugar & Candied Pecans

or

Hel's Style Rich & Creamy Mashed Potatoes (V)  
A touch of Garlic, Horseradish,  
Cream Cheese, Sour Cream & Butter

Autumn Blend of Sautéed Vegetables (V, GF)  
Asparagus, Red Pepper, Carrot, Broccoli, Red Onion & Squash  
tossed in Lemon Thyme Butter

or

Trio of Oven Roasted Seasonal Squashes (V, GF)  
tossed with Butter, Brown Sugar & Spices

Housemade Cranberry Ginger Sauce (V, GF, DF)

Parker House Rolls with Honey Cinnamon Butter (V)

**\$23.95 per Guest – MINIMUM OF 12 GUESTS (Must be ordered in increments of 4)**

## A LA CARTE SALAD & SIDE SELECTIONS

*(All above package selections are available a la carte)*

### SALADS

*(12 person minimum)*

Fresh Baby Lettuces with Feta Cheese, Kadotta Fig,  
Grilled Red Onion & Roasted Cherry Tomato  
in Lemongrass Balsamic Vinaigrette (V, GF)  
\$2.25/person

Fresh Baby Spinach with Roasted Yellow Beets, Toasted Pecans,  
Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes  
with Mustard Maple Vinaigrette (V, GF)  
\$2.95/person

Italian Baby Kale Salad with Pine Nuts, Currants & Parmesan Cheese  
in Olive Oil & Balsamic Vinegar (V, GF)  
\$2.95/person

### VEGETABLES

*(3 lb minimum on all items priced by the pound)*

Eggplant Timbale (V, GF)  
Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce  
and Parmesan & Mozzarella Cheeses  
\$36.75 (serves 8-10)

Traditional Green Bean Casserole with French Fried Onions (V)  
\$29.95 (serves 12-15)

Asparagus Gremolata (VV, GF, DF)  
oven roasted with Olive Oil & topped with Lemon Zest, Garlic & Flat Italian Parsley  
\$15.95/lb

Warm Grilled Vegetables with Balsamic Reduction (VV, GF, DF)  
\$12.50/lb

Orange Reduction Glazed Baby Carrots (VV, GF)  
\$7.95/lb

Caramelized Cauliflower Au Gratin (V)  
\$11.50/lb

Tender Brussels Sprouts with Pancetta & Mustard Seed Butter (GF)  
\$13.95/lb

Spaghetti Squash Gratin (V, GF)  
Sage, Parmesan & Boursin Cheese  
\$7.95/lb

### RICE, POTATOES & MORE

*(3 lb minimum on all items priced by the pound)*

Long Grain & Wild Rice with Pecans & Dried Wild Cherries (V, GF)  
\$7.95/lb

Butternut Squash & Parsnip Smash (V, GF)  
\$7.95/lb

Yukon Gold Potato & Carrot Smash (V, GF)  
\$7.95/lb

Oven Roasted Heirloom Marble Potatoes (GF, DF)  
with Pancetta & Fresh Herbs  
\$9.95/lb

Oven Roasted Fingerling Sweet Potatoes (VV, GF, DF)  
with Brown Sugar & Cinnamon  
\$9.95/lb

Cinnamon Ginger Cayenne Roasted Sweet Potatoes,  
Butternut Squash & Caramelized Brussels Sprouts (VV, GF, DF)  
\$8.95/lb

Smoked Gouda & Bacon Mac  
\$6.50/lb

Homemade Bread Stuffing with Roasted Chestnuts, Dried Figs & Pears  
\$8.95/lb

Seasonal Soups  
Tuscan White Bean & Kale (VV, GF) or Smoked Chestnut (V, GF)  
\$35.95/gallon (serves 12-16)

All orders must be placed by Friday 11/17/17 to be delivered Thanksgiving Day 11/23/17 between 9:00am and 2:00pm.

No Additions or Deletions will be accepted after Monday 11/20/17. All food will be delivered in disposable tins and pans with complete heating instructions.

(V) Vegetarian	(GF) Gluten-Free
(VV) Vegan	(DF) Dairy-Free

## APPETIZERS

*A variety of decorated baskets & platters wonderfully suited to serve as starters to any meal*

Midwestern Local Cheese Platter (V)  
5 Local & Sustainable Cheeses  
accompanied by Grainy Mustard, Preserves & Crackers  
\$89.95 (serves 20-25)

Vegetarian Antipasti Platter (V)  
Grilled Asparagus, Red Onion, Eggplant & Italian Squash, Roasted Red Pepper,  
Herbed Goat Cheese & Fresh Mozzarella and our Eggplant Timbale  
accompanied by Garlic Crostini, Olives, Basil Pesto & Balsamic Vinaigrette  
\$64.95 (serves 20-25)

Kale & Roasted Garlic Dip (V)  
with Boursin Cheese, Citrus & Grilled Bread  
\$39.95 (serves 20-25)

Hot Artichoke & Parmesan Dip (V)  
accompanied by Homemade Herbed Pita Chips  
\$39.95 (serves 20-25)

Hors d'oeuvres Strudel  
Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries  
in a Flaky Paper Thin Phyllo  
\$16.25 (10 slices)

Roasted Vegetable Strudel (V)  
Asparagus, Mushrooms, Cauliflower, Caramelized Leeks, Roasted Red Pepper,  
Smoked Gouda & Arugula with Farm Stand Tomato Coulis  
\$14.95 (10 slices)

Arancini (V)  
White Wine Risotto delicately breaded & fried  
served with Housemade Tomato Basil Dipping Sauce  
\$49.95 (40 pieces)

Full Size Potato Latkes with Sour Cream & Applesauce (V)  
\$14.95 (12 pieces)

Not Your Father's Potato Skins  
Red Skin Potato Cups filled with:  
Shredded Pot Roast (GF, DF)  
\$23.95 (12 pieces)

Buffalo Chicken with Bleu Cheese (GF)  
\$17.95 (12 pieces)  
Spinach Soufflé (V)  
\$14.95 (12 pieces)  
(1 dozen minimum per selection)

Our Original Sweet & Sour Cocktail Meatballs (DF)  
\$44.50 (50 pieces)

Cranberry Goat Cheese Pops (GF)  
rolled in Crumbled Bacon & Chopped Nuts  
served with Fig Jam  
\$69.95 (40 pieces)

Asparagus Beef Rolls (DF)  
Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
marinated in Ginger Soy & flash grilled  
\$63.95 (40 pieces)

Grilled Shrimp tossed with Shishito Peppers (GF, DF)  
served with Mango Dip  
\$77.95 (40 pieces)

Candy Apple Pork Belly Skewers (GF, DF)  
\$49.95 (40 pieces)

Short Rib, Fig & Bleu Cheese Tartlets  
\$89.95 (40 pieces)

## HORS D'OEUVRES PACKAGES

Andouille Sausage Pigs in a Blanket with Creole Mustard	Ancho Chile Sirloin Skewers (GF, DF) with Chimichurri Dipping Sauce	Coconut Chicken Medallions with Pineapple Ginger Sauce	Prosciutto Wrapped Goat Cheese Stuffed Figs (GF)
Mini Crab Quesadillas with Mango Salsa	Chorizo Stuffed Dates (GF, DF) wrapped in Cured Bacon	Petite Shepherd's Pie Bites	Mascarpone & Sausage Stuffed Mushrooms
Artichoke & Jarlsberg Swiss Petite Soufflé (V)	Spinach & Feta Phyllo Triangles (V)	Brie Tartlet with Apricot Mustard (V) topped with Toasted Slivered Almonds	Twice Baked Heirloom Fingerling Potato Bites (V, GF) with Mascarpone Cheese Stuffing

MIX UP TO 3 VARIETIES TO CUSTOMIZE YOUR 60 PIECE PACKAGE  
\$89.95 (60 pieces)

## HOLIDAY INDULGENCES

*All those little indulgences that make holiday parties special. Presented beautifully with holly & winter greens.*

Seafood Extravaganza  
Lobster Salad, Lobster Tail, Snow Crab Claws & 2-Bite Shrimp  
with Crisp Asiago Lavosh & Sauces  
\$195.95 (serves 8-10)

Hel's Shrimp Sampler (GF)  
~ 25 pieces each ~  
Gulf Coast Shrimp, Southwestern Grilled Shrimp &  
Pan Seared Dill Shrimp with Lemon & Lime Wedges,  
Cocktail Sauce & Avocado Lime Aioli  
\$145.95 (75 pieces)

Seared Rare Ahi Tuna Slices  
served chilled with Red Pepper Almond Paste  
& Tobikko Wasabi (Neon Green Caviar)  
accompanied by Rice Crackers & Ginger Soy  
\$164.95 (serves 15-18)

Sushi Sampler  
featuring California Rolls, Kamehachi Rolls, Kappa Maki,  
New York Maki, Spicy Tuna Rolls & Tempura Shrimp Rolls  
\$124.95 (75 pieces)

Charcuterie & Cheese Board  
Chef's Selection of 4 Local Cured Meats with Manchego & Herbed Chevre  
along with Cornichons, Fig Jam, Grainy Mustard & Harvest Bread  
\$85.95 (serves 20-25)



## A LA CARTE ENTREE SELECTIONS

*Some of our favorite entree offerings displayed in oven ready dishes or disposable foil pans for your convenience.*

*Why cook when you can just heat and enjoy?*

Whole Free Range Herbed Turkeys  
Small – \$83.95 (serves 12-15)  
Medium – \$104.95 (serves 16-18)  
Large – \$130.95 (serves 20-22)

Turkey Gravy with a touch of White Wine  
\$7.95/qt

Sage & Brown Butter Boneless Turkey Breast  
served Whole or Sliced  
\$79.95 (serves 10-12 guests as 1 of 2 entrees)

Pan Seared Scallops with Sage Butternut Squash Reduction (GF)  
\$194.95 (20 pieces serve 8-10 as 1 of 2 entrees)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel  
topped with Buttered Bread Crumbs  
\$79.95 (40 pieces serve 8-12 as 1 of 2 entrees)

Whole Stuffed Barramundi (GF, DF)  
with Fennel & Kalamata Olives in Tomato Basil Broth  
\$19.95 (14 oz serves 1-2 as 1 of 2 entrees) (minimum of 4)

Lake Superior Whitefish Almondine (GF)  
Pan Roasted with Caper Brown Butter & Toasted Almonds  
\$55.60 (8 – 3 oz portions serve 6-8 guests as 1 of 2 entrees)

Cedar Plank Chermoula Salmon Fillet (GF, DF)  
marinated in Cinnamon, Cumin, Allspice & Turmeric  
\$65.95 (8 – 3 oz portions serve 6-8 as 1 of 2 entrees)

Red Wine Braised Beef Pot Roast (GF, DF)  
in Mushroom Bordelaise  
\$69.95 (3 lbs serve 12-15 as 1 of 2 entrees)

Short Rib Meatloaf  
with Rosemary Demi (DF)  
\$84.50 (5 lbs serve 8-12 as 1 of 2 entrees)

Tender Beef Medallions  
with Wild Mushroom Bordelaise  
over Parmesan Truffled Orzo  
(3 lbs of beef over 1 lb of orzo)  
\$94.95 (serves 10-14 as 1 of 2 entrees)

Holiday Trio of Ravioli (V)  
in Oven Roasted Tomato Cream Sauce or Sage Brown Butter  
\$39.95 (40 pieces serve 8-10 as 1 of 2 entrees)

Vegetable Lasagna "Rotolare" (V)  
Seasonal Vegetables in a Blend of Ricotta, Parmesan,  
Fresh Herbs & Lemon Zest, rolled in Lasagna Pasta & finished with  
Mozzarella & Our Own Tomato Basil Sauce  
(Sausage & Beef Lasagna also available)  
\$35.95 (12-piece package)

Apple, Spinach & Walnut Stuffed Pork Loin with Sage Demi (GF)  
\$139.95 (5 lbs before cooking serves 15-18 as 1 of 2 entrees)

Bone-In Farm to Table Chicken (GF, DF)  
Brown Sugar, Garlic & Lemon Juice  
\$44.95 (20-piece package)

Chicken Noel (GF)  
stuffed with Brie & Cranberry Relish  
with Sage Cream Sauce  
\$78.80 (8 pieces serve 10-12 as 1 of 2 entrees)

## THE BOARDS

*Help Yourself -- Thick, Juicy Cuts of our Finest Roasted Meats fanned and displayed on beautifully garnished oversized wood boards.*

*All Boards are accompanied by baskets of Freshly Baked Rolls & our Housemade Sauces.*

Roasted Tenderloin of Beef  
accompanied by Cranberry Dijon Sauce &  
Parmesan Peppercorn Horseradish Sauce  
\$245.50 (5 lbs before cooking)

Italian Stuffed Flank Steak Board  
Spinach, Red Pepper, Pesto, Pomodoraccio Tomatoes  
\$150.95 (5 lbs before cooking)

Apricot Glazed Turkey Breast  
accompanied by Apple Onion Chutney & Sage Thyme Mustard  
\$115.95 (5 lbs before cooking)

Oven Roasted, Herb Encrusted Rack of Lamb  
sliced & fanned and served at room temperature  
with Mint Chimichurri Sauce  
\$164.95 (4 racks: 28-32 chops)

Spiral Sliced Honey Glazed Ham  
accompanied by Hot & Sweet Mustard  
\$139.95 (6 lbs with bone)

("Boards" serve approximately 20 guests as 1 of 2 entrees)

## SUMPTUOUS DINNER BUFFETS

*Some of our most popular menu selections displayed in five Beautiful Holiday Buffets  
artfully presented with seasonal garnishes ~ Minimum of 20 Guests*



### POLAR EXPRESS

Tender Beef Medallions with Wild Mushroom Bordelaise

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel  
topped with Buttered Bread Crumbs

Parmesan Truffled Orzo

Maple Glazed Heirloom Carrots (V, GF)

Fresh Baby Spinach with Roasted Yellow Beets, Toasted Pecans,  
Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes  
with Mustard Maple Vinaigrette (V, GF)

Tuscan Loaf served with Butter (V)

\$24.95 per Guest

### VIXEN'S VEGGIE DELIGHT

Quinoa Pilaf Stuffed Poblano Peppers (VV, DF)

Spinach & Feta Phyllo Triangles (V)

Caramelized Cauliflower Au Gratin (V)

Lentil Medley (VV, GF, DF)  
with Pine Nuts, Kale & Golden Raisins

Spinach Pecan Salad (V, GF)  
with Crumbled Bleu Cheese, Candied Pecans & Chopped Pears  
in Poppyseed Dressing

\$17.65 per Guest

### HOME FOR THE HOLIDAYS

Tenderloin of Beef Board  
fanned & displayed and served at room temperature on oversized wood boards beautifully garnished with  
Caramelized Onions, Sautéed Mushrooms & Oven Roasted On the Vine Tomatoes  
accompanied by Cranberry Dijon Sauce & Parmesan Peppercorn Horseradish Sauce and Assorted Freshly Baked Rolls

Lemon Basil Chicken  
encrusted with Basil, Oregano & Thyme and sautéed in Virgin Olive Oil  
accompanied by Lemon Basil Sauce

Brown Butter Seared Potato Gnocchi (V)

Trio of Oven Roasted Seasonal Squashes tossed in Butter, Brown Sugar & Spices (V, GF)

Fresh Baby Lettuces (V, GF)  
with Feta Cheese, Kadotta Fig, Grilled Red Onion & Roasted Cherry Tomato in Lemongrass Balsamic Vinaigrette

Sourdough Bread served with Whipped Butter (V)

\$26.75 per Guest

### LET IT SNOW

Panko Breaded Stuffed Chicken  
filled with Fresh Spinach, Roasted Red Peppers,  
Prosciutto & Smoked Gouda in Thyme Cream Sauce

Pan Seared Cod in Herbed Butter Sauce (GF)

Baked Gala Apple (V, GF)  
stuffed with Yukon Gold Potato & Carrot Puree

Orchard Chopped Salad (V, GF)  
with Chopped Romaine, Baby Spinach, Shaved Apples &  
Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette

Raisin Pumpernickel Loaf  
served with Maple Butter (V)

\$22.95 per Guest

### WINTER WONDERLAND

Belgian Ale Braised Short Ribs  
slow cooked in Belgian Beer & Fresh Herbs  
until fork tender & bursting with flavor

Bone-In Farm to Table Chicken (GF, DF)  
Brown Sugar, Garlic & Lemon Juice

Parmesan Potato Galette (V)  
Thinly Sliced Idaho Potatoes  
layered with Parmesan Cheese, Cream & Butter

Tender Brussels Sprouts with Smoked Bacon & Mustard Seed Butter (GF)

Midwestern Mesclun Salad (V, GF)  
with Grilled Asparagus, Squash & Fresh Grilled Corn  
tossed with Dried Cherries, Goat Cheese & Balsamic Vinaigrette

Herbed Ciabatta Dinner Rolls with Cranberry Butter (V)

\$26.25 per Guest

*(All items available a la carte)*



## HOLIDAY PARTIES

*Four perfect menus ideally designed for an afternoon party or early evening get-together.  
All items arrive beautifully displayed and fully garnished with fresh cut flowers & greens.  
No Fuss, No Fuss, just unwrap and enjoy!!  
Minimum of 20 Guests*

### THE OFFICE PARTY PARTY!!

Sirloin Sliders with Aged Cheddar, Applewood Smoked Nueske Bacon,  
Ketchup & Mustard

Fried Green Tomato Sliders (V)  
with Creamy Cole Slaw & Mesclun Lettuce

Orchard Chopped Salad Bites (V, GF)  
with Chopped Romaine, Baby Spinach, Chopped Apples,  
Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola  
wrapped in Paper Thin Rice Paper & served with Raspberry Vinaigrette

Sriracha Chicken Wings with Bleu Cheese & Celery Sticks

Andouille Sausage Pigs in a Blanket with Creole Mustard

Sweet Potato Chips & Beet Chips  
served with Plantain Dipping Sauce (V)

\$16.95 per Guest

### IT'S A SMALL WORLD

Bruschetta Platter (V)  
Tomato, Fresh Mozzarella, Basil,  
Balsamic Reduction & Crusty Sourdough

Grilled Shrimp & Zucchini Skewers (GF)  
served chilled with our Fabulous Basil Garlic Aioli

Vegetable Pot Stickers with Ginger Soy Dip (V, DF)

Arancini (V)  
White Wine Risotto delicately breaded & fried  
served with Housemade Tomato Basil Dipping Sauce

Sweet Onion Empanadas (V)

\$17.95 per Guest

### BAR BITES

Sweet & Spicy Nut Mix  
\$13.90/lb (2 lb minimum)

Maple Bourbon Bacon Chex Mix  
\$10.75/lb (2 lb minimum)

Sweet Potato Chips & Beet Chips with Plantain Dipping Sauce (V)  
\$15.95/lb (2 lb minimum)

### OUR FAVORITE HOLIDAY PARTY

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Short Rib Empanadas

Asparagus Beef Rolls (DF)  
Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
marinated in Ginger Soy & flash grilled

Cranberry Goat Cheese Pops (GF)  
rolled in Crumbled Bacon & Chopped Nuts  
served with Fig Jam

Cinnamon Cayenne Shrimp  
with an Orange Clove Sauce (GF, DF)

Half-Size Sweet & Sour Meatballs (DF)  
with Bamboo Picks

\$15.85 per Guest

### LAS TAPAS

Fire Roasted Chorizo Stuffed Mini Peppers (GF)

Shrimp de Jonghe Stuffed Mushrooms  
A Chicago Classic with Garlic,  
Fresh Herbs, Butter & Breadcrumbs

Goat Cheese Stuffed Figs wrapped in Prosciutto (GF)

Chicken Marbella Bites (1 oz) (GF, DF)  
Boneless Chicken Breast braised in White Wine  
with Fresh Coriander, Bay, Brown Sugar,  
Garlic Cloves, Capers, Prunes, Cracked Olives

Albondigas (DF)  
Bison, Beef & Pork with Charred Tomato Sauce

Spanish Potato Garlic Salad (V)

\$16.05 per Guest

## SENSATIONAL SEASONAL SWEETS

*Fabulous Sweet Ideas & Beautifully Presented Fruit Displays*

Bouche de Noel  
Chocolate Log ribboned with Chopped Pistachios &  
Meringue Cookie Garnish  
\$34.95 (serves 12-16)

White & Dark Chocolate Strawberry Tree  
\$139.95 (80 Berries)  
Additional Berries \$1.50 each

Traditional Christmas Trifle  
Layers of Freshly Baked Chiffon Cake,  
Vanilla Bean Custard and a variety of Berries  
topped with Grand Marnier Whipped Cream  
\$54.95 (serves 16-20)

White Chocolate Cranberry Bread Pudding  
\$29.95 (serves 12-16)

Maple Bourbon Apple Bread Pudding  
\$29.95 (serves 12-16)

Espresso Mousse  
with Whipped Cream & White Chocolate Sauce  
\$36.50 (serves 12-16)

Blood Orange Mousse  
with Whipped Cream & Raspberry Sauce  
\$36.50 (serves 12-16)

Double Layer Coconut Cake  
\$34.95 (serves 16-20)

Best Damn Lemon Cake  
draped with Dark Chocolate Ganache  
\$19.95 (serves 12-16)

Killer Chocolate Raspberry Cake  
\$34.95 (serves 16-20)

Sea Salt Caramel Flourless Chocolate Cake  
\$29.95 (serves 10-12)

Chocolate Turtle Cheesecake  
A Layer of Caramel & Pecans sandwiched between  
Graham Cracker Crust & Chocolate Cheesecake  
\$34.95 (serves 12-16)

Pumpkin Cheesecake with Ginger Snap Crust  
\$34.95 (serves 12-16)

Pies (serves 6-8)  
Bourbon Chocolate Pecan \$16.95  
White Chocolate Banana Cream \$15.95  
Traditional Pumpkin \$14.95  
Dutch Apple \$14.95

Caramel Apple Galette  
\$29.95 (serves 10-12)

## PETITE PASTRIES

Chocolate Truffle Tartlets ~ Mini Cannolis  
Mini Fresh Fruit Cheesecakes ~ Cheesecake Spheres  
Mini Cream Puffs ~ Chocolate Éclairs  
Key Lime Tartlets ~ Mini Streusel Topped Apple Pies  
Mini Bourbon Chocolate Pecan Pies  
Mini Crumble Topped Pumpkin Pies  
Budino Bites ~ White Chocolate Lemon Truffles  
Mexican Hot Chocolate Pot de Crème Tartlets  
\$16.80 per Dozen  
(2 dozen minimum per selection)

Holiday Cutout Cookies  
Christmas Trees, Stars & Candy Canes  
or  
Star of David & Dreidel  
\$14.40 per Dozen (3 dozen minimum)

## COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Oatmeal Raisin Cookies  
Pretzel Caramel Chocolate Chip Cookies  
Blackout Cookies ~ Sugar Cookies  
Andes Chocolate Mint Cookies ~ Fudgy Brownies  
Rocky Road Brownies ~ Sea Salt Caramel Brownies  
White Chocolate Toffee Blondies ~ Lemon Delites  
Apricot Nut Bars ~ Malted Milk Bars ~ Turtle Bars  
S'mores Bars ~ Pumpkin Pie Bars ~ Lahina Clouds  
Cranberry Bars ~ Raspberry Oatmeal Triangles  
\$13.80 per Dozen  
(2 dozen minimum per selection)

Whoopie Pies  
Red Velvet with Cream Cheese Buttercream  
Vanilla with Blueberry Buttercream  
Chocolate with Candy Cane Buttercream  
Pumpkin Spice with Maple Buttercream  
\$23.95 per Dozen (3 dozen minimum per selection)