

2018 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)

or

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

Asparagus, Red Pepper, Carrot, Broccoli, Red Onion & Squash
tossed in Lemon Thyme Butter

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, Kadota 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

Shaved Fresh Fennel, Arugula, Blood Orange & Pomegranate with Citronette (VV, GF, DF)
\$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

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

Parmesan Truffled Orzo
\$11.95/lb

Smoked Oyster & Bacon Stuffing
\$9.50/lb

Seasonal Soups
Butternut Squash with Spiced Pumpkin Seeds (V, GF)
Cauliflower Cashew with Curry Oil (VV, GF, DF)
Ribolita – Italian Bread & Vegetables (V)
\$35.95/gallon (serves 12-16)

All orders must be placed by Friday 11/16/18 to be delivered Thanksgiving Day 11/22/18 between 9:00am and 2:00pm.

No Additions or Deletions will be accepted after Monday 11/19/18. All food will be delivered in disposable tins and pans with complete heating instructions.

APPETIZERS

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

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

Great American & Imported Cheese Platter (V)
5 Varieties of Select Hard & Soft Cheeses
with Dried Fruits, Berries, Grapes, Fig Jam,
Marcona Almonds and Assorted Breads & Crackers
\$94.95 (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)

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

Warm Mixed Mediterranean Olives (VV, GF, DF)
\$10.95/pint (serves 25-35)

Tuna Poke with Rice Crackers & Wonton Chips (DF)
\$49.95 (serves 10-12)

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)

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)

Our Original Sweet & Sour Cocktail Meatballs (DF)
\$54.95 (50 pieces)

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

Boeuf Francais Fig & Bleu Cheese Vol-au-vent
\$69.95 (40 pieces)

Grilled Drunken Shrimp Skewers (DF)
\$58.50 (30 pieces)

Honey Bourbon Glazed Baby Back Ribs (GF, DF)
\$32.95 (20 pieces)

Prosciutto Wrapped Pear (GF, DF)
Saba (Apple Must Reduction) Drizzle
\$38.95 (20 pieces)

Korean Beef Yaki Mandu (Fried Dumplings) (DF)
Gochujang Aioli
\$44.95 (20 pieces)

HORS D'OEUVRES PACKAGES

Pigs in a Blanket with Mustard Dip

Ancho Chile Sirloin Skewers (GF, DF)
with Chimichurri Dipping Sauce

Coconut Chicken Medallions (DF)
with Pineapple Ginger Sauce

Prosciutto Wrapped
Goat Cheese Stuffed Figs (GF)

Mini Crab Quesadillas
with Mango Salsa Dipping Sauce

Chorizo Stuffed Dates (GF, DF)
wrapped in Cured Bacon

Petite Gruyere Onion Tarts (V)

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

Petite Beef Wellington
with Horseradish Mustard

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)

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)

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)

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, Housemade Pot de Pâté & 3 Cheeses
Cornichons, Fig Jam, Grainy Mustard, Breads & Crackers
\$99.95 (serves 25-30) \$59.95 (half-size serves 10-15)

Brian's "Once A Year" Egg Nog (Contains Alcohol)
with Jim Beam Black Extra Aged Bourbon
\$18.95 (1/2 gallon)



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)

Bacon Wrapped Pork Tenderloin Medallions (GF, DF)
topped with Apple Cider Glaze
\$82.50 (30 pieces serve 12-18 as 1 of 2 entrees)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel
topped with Buttered Bread Crumbs
\$87.95 (40 pieces serve 8-12 as 1 of 2 entrees)

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)

Belgian Ale Braised Short Ribs
slow cooked in Belgian Beer & Fresh Herbs
until fork tender & bursting with flavor
\$109.95 (serves 8-12 as 1 of 2 entrees)

Braised Beef Pot Roast in Red Wine Demi Reduction (GF, DF)
\$69.95 (serves 9-12 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)
\$41.95 (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
\$29.95 (10-piece package – 4 breasts, 2 thighs, 2 legs, 2 wings)

Panko Breaded Stuffed Chicken
filled with Fresh Spinach, Roasted Red Peppers, Prosciutto & Smoked Gouda
in Thyme Cream Sauce
\$78.80 (8 full breasts serve 8-12 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 garnished with
Caramelized Onions, Sautéed Mushrooms, & Roasted Grape Tomatoes
accompanied by Chimichurri & Creamy Horseradish
\$294.95

Italian Stuffed Flank Steak Board
stuffed with Spinach, Red Pepper, Pesto & Pomodoraccio Tomato
garnished with Olives, Peppadew Peppers & Caramelized Onions
accompanied by Chimichurri & Sun-Dried Tomato Aioli
\$150.95

Apricot Glazed Turkey Breast
accompanied by Apple Chutney & Sage Thyme Mustard
\$125.95

Oven Roasted, Herb Encrusted Rack of Lamb
sliced & fanned and served at room temperature
with Arugula Mint Pesto
\$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 16-22 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*



IT'S A WONDERFUL LIFE

Tender Beef Medallions
with Wild Mushroom Bordelaise

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

Herbed Linguini Aglio e Olio (V, DF)

Butter Poached 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)

Sourdough Baguette served with Whipped Butter (V)

\$28.80 per Guest

LET IT SNOW

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

Oven Poached Salmon (GF, DF)
Fresh Fillet of Salmon topped with a Delicate Julienne of Leeks & Carrots
touched with a Splash of White Wine & Tarragon and gently steamed
served with Dijon Mustard Aioli

Yukon Gold Potato & Cauliflower Smash (V, GF)

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

Herbed Focaccia served with Whipped Butter (V)

\$24.90 per Guest

HAPPY VEGGIE-DAYS

Roasted Vegetable Strudel (V)
Asparagus, Abalone Mushrooms, Cauliflower, Caramelized Leeks,
Roasted Red Pepper, Smoked Gouda & Arugula with Farm Stand Tomato Coulis

Eggplant Timbale (V, GF)
Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce and Parmesan & Mozzarella Cheeses

Acorn Squash Wedges (V, GF)
with Brown Sugar Honey Butter & Seasonal Spices

Trio of Ancient Grains (VV, DF)
Farro, Wheatberry & Quinoa with Pepitas, Currants & White Balsamic Vinaigrette

Shaved Brussels Sprouts, Radicchio, Granny Smith Apple Salad
with Maple Thyme Vinaigrette (VV, GF, DF)

\$13.45 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 Tomatoes accompanied by
Chimichurri & Creamy Horseradish and Assorted Freshly Baked Rolls

Chicken Florentine
Boneless Breast of Chicken sautéed with Sherry Wine & Mushroom
served over Fresh Steamed Spinach

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

Fresh Baby Lettuces (V, GF)
with Feta Cheese, Kadota Fig, Grilled Red Onion &
Roasted Cherry Tomato in Lemongrass Balsamic Vinaigrette
Sliced French Baguette served with Herbed Whipped Butter (V)

\$29.85 per Guest

(All items available a la carte)

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 (GF)
with Smoked Bacon & Mustard Seed Butter

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

Mini Cornbread Muffins with Lavender Honey Whipped Butter

\$24.30 per Guest



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*

NASHVILLE CATS

- Nashville Hot Chicken Meatballs (GF)
- Bistro Sandwiches
- Short Rib Meatloaf with Roasted Tomato Jam on Onion Ciabatta &
- Turkey with Brie & Honey Mustard on Stirato Bread
- DIY Fried Green Tomato Sliders (V)
with Cider Vinegar Slaw & Remoulade Aioli
- Elotes (V, GF)
- Mexican Corn with Parmesan & Cotija Cheeses, Mayonnaise,
Lime Juice & Cayenne Pepper
- Memphis Pulled Pork Wontons with BBQ Dip (DF)
- Sesame Crab Cakes with Chili Lime Aioli (DF)

\$18.85 per Guest

ASIAN FUSION

- Ginger Bacon Fried Sweet Potato Dumplings (DF)
- Bibimbap Grain Salad (VV, DF)
- Lightly Dressed Trio of Ancient Grains (Quinoa, Wheatberry & Farro)
with Gochujang (Korean Chili Sauce), Sautéed Kale,
Shiitake Mushroom & Pickled Daikon
- DIY Korean Beef Tacos (GF)
with Hard Shell Corn & Soft Shell Flour Tortillas
Julienne Scallion, Pickled Daikon, Cucumber, Gochujang Aioli,
Cilantro Strands, Toasted Sesame, Lime Wedges
- Scallion Pancakes (V)
- Vegetable Egg Rolls with Sweet & Sour and Chinese Hot Mustard (V)
- Coconut Shrimp with Pineapple Ginger Dipping Sauce

\$19.75 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 (V)
with Plantain Dipping Sauce
\$15.95/lb (2 lb minimum)
- Caramel Apple Granola
\$6.95/lb (2 lb minimum)

CARNIVALE

- Patatas Bravas Skewers (V, GF, DF)
Little Fired Potatoes with Diavlo Aioli Dip
- Fig, Pear & Gorgonzola Empanadas with Chimichurri (V)
- Chicken Marbella Kabobs (GF, DF)
Boneless Chicken Kabobs braised in White Wine & Brown Sugar
skewered with Mediterranean Olive & Dried Plum
- Chorizo Stuffed Dates wrapped in Cured Bacon (GF, DF)
- Southwestern Grilled Shrimp with Avocado Lime Aioli (GF, DF)
- Three Onion & Gruyere Tartlets (V)
Caramelized Red Onions, Vidalia Onions & Shallots
in a Light Egg Custard with Melted Gruyere Cheese
- Albondigas (DF)
Bison, Beef & Pork with Charred Tomato Sauce

\$19.85 per Guest

CINQUE TERRE

- Petite Mozzarella Stuffed Meatballs in Roma Tomato Marinara
with Bamboo Picks
- Chicken Milanese Bites
Tender Medallions of Boneless Chicken Breast
covered with Panko Crumbs & lightly sautéed with Split Roasted Grape
Tomatoes & Capers in Lemon Butter Wine Sauce
- Verdure e Formaggio Board (V)
A selection of Grilled Vegetables & 3 Cheeses
with Imported & Raincoast Crackers
Dried Fruits, Marcona Almonds, Pickled Vegetables, Mustards & Jams
- Saffron Arancini with Arrabiata Dipping Sauce (V)
- Pancetta, Onion & Parmesan Tartlets
- Toasted Ravioli with Marinara Dip (V)

\$18.90 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)

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

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

Apple & Pear Cognac Upside Down Cake
\$34.95 (serves 16-20)

3-Layer Carrot Cake
with Cream Cheese Frosting
\$29.95 (serves 16-24)

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)

Spiced Apple Cheesecake
with Graham Cracker Crust
\$34.95 (serves 12-16)

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

Pumpkin or Gingerbread Roll
\$16.95 (serves 10-12)

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

Holiday Cobblers (serves 12-16)
Mixed Berry \$34.95
Apple \$24.95

PETITE PASTRIES

Chocolate Truffle Tartlets ~ Key Lime Tartlets
Mini Pumpkin Cheesecakes ~ Chocolate Eclairs
Mini Espresso Mousse Cream Puffs ~ Budino Bites
Mini Bourbon Chocolate Pecan Pies
Petite Pumpkin Rolls ~ Petite Gingerbread Rolls
Pumpkin Mousse Tartlets ~ Petite Apple Strudels
\$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
Sea Salt Caramel Brownies ~ Fudgy Brownies
White Chocolate Toffee Blondies ~ Lemon Delites
Apricot Nut 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)