



The Colors of Food

BAKERY & CATERING

Sample Menu

This can be edited as needed, please contact us for more details.

A.

Salad:

Spinach salad

Balsamic dressing on the side

Main Course:

Salmon with Burre Blanc sauce

Assorted roasted vegetables

White rice

- \$30 per person -

B.

Salad:

Garden salad

Ranch dressing on the side

Main course:

Chicken Marsala

Assorted vegetables

Roasted potatoes

- \$27 per person -

C.

Salad:

Garden salad

Ranch dressing on the side

Main course:

Salmon with Burre Blanc sauce

Assorted vegetables

Roasted potatoes

Penne pasta with chicken and vodka sauce

-\$32 per person -

Cakes:

A.

6" round on 8", 2 tier cake (32-40 servings)

In buttercream cake. Flavor of choice.

\$200

B.

10" round, 1 tier cake (28-38 servings)

In buttercream cake. Flavor of choice.

\$140

C.

12" round, 1 tier cake (40-56 servings)

In buttercream cake. Flavor of choice.

\$280

(If servers are required a 40% service fee will be added to final invoice. This includes, set up, clean up and service.)

EQUIPMENT:

Buffet equipment rental: **\$40** (applicable only if service not required)



Disposable dinner set:

25 guests: \$84

30 guests: \$104

50 guests: \$144

100 guests: \$74

Colors: silver, gold or rose gold.

(Design may vary depending on availability. Please call us for more information or custom order.)

