

ZULLO'S

TI FA BENE

IT'S GOOD FOR YOU



CATERING MENU

LOCAL & ORGANIC
ZERO WASTE KITCHEN

Certified



Corporation
bcorporation.net



Ti fa bene! It's good for you!

My nonna's cheerful call, more than the smell of her fresh pasta, the bubbling of her tomato sauce, or the deep ruby of her homemade wine, stays with me from her kitchen in the mountains of southern Italy.

It took me a long time to realize that she was doing more than just looking out for my health; her cooking was good for the soul too. It was local, sustainable and organic not because it was trendy, but because that was the traditional way passed down from her mother and her mother's mother before her. It meant treating everyone at your table as family.

Keeping that tradition alive and fusing it with the most modern gastronomic trends is what drives us every day at Zullo's. Whether our chefs are commingling new ideas with a traditional family recipe or creating an entirely new culinary experience with a hint of the old country, the food you're eating will be as good for the planet as it is for your tastebuds.

Our commitment isn't just food-deep. Just as anyone at nonna's table was family, we see every event—from corporate board meetings to weddings—as family events. That means when we're with you we aren't just your caterer, we're your friend and partner in bringing the best experience to your guests.

We use ingredients from the finest organic farms in the area whenever possible and our kitchen and events are all zero-waste so nothing ever goes into a landfill; everything is recycled or composted. As a certified B Corp, we monitor our environmental impact and regularly submit our sustainability practices to evaluation by independent B Lab auditors.

So look through our menu with a dose of ti fa bene. It'll be good for you.

Ciao,
Adriana



KEY

- G** Gluten-free or available as gluten-free
- V** Vegetarian or available as vegetarian
- 👨‍🍳** Chef/Server required on-site; additional fees may apply
- S** Seasonal

ZULLO'S POLICIES

- **Delivery Time:** Please provide a time window for delivery.
- **Order Quantity:** a minimum of 10 unless otherwise specified.
- **Downtown Delivery:** a \$25 fee will apply to any order requiring delivery to a downtown Chicago location.
- **Cancellation Policy:** No refunds for orders cancelled less than 24 hours in advance.
- **Disposables:** As a B Corporation, Zullo's uses sustainable packaging that is either fully compostable or made from recycled materials. Real platters, chafing dishes and service items are available upon request; an additional retrieval fee of \$20 will apply.
- **Ingredients:** Zullo's uses organic, sustainable and local ingredients when possible based on market availability.

Our Farmers

Our personal relationships with farmers ties us to the food, community and land. We source as many of our ingredients as possible from their local farms for our catering menu. We know you will enjoy the freshness and flavor of local food.

- Earth First Farms** - Berrien Center, MI
- Genesis Growers** - St. Anne, IL
- Iron Creek Farm** - St. Joseph, MI
- Leaning Shed** - Berrien Springs, MI
- Meadow Haven** - Organic - Sheffield, IL
- Mick Klug Farms** - St. Joseph, MI
- Black Earth Farm** - Black Earth, WI
- RiverValley Ranch** - Burlington, WI
- Smit Farms** - Chicago Heights, IL
- Three Sisters Farm** - Kankakee, IL
- Ellis Family Farm** - Benton Harbor, MI
- Nordic Creamery** - Westby, WI
- Green Acres** - North Judson, IN
- Kilgus Farmstead** - Fairbury, IL



Farmer's Brioche Strata \$45
 Kilgus Cream, Nordic Creamery Farmstead Creamery hand-crafted mozzarella, Meadow Haven organic eggs, fresh seasonal vegetables.

Add Applewood Smoked Bacon or Zullo's Breakfast Pork Sausage \$50

Cured Salmon Platter
 House-cured salmon, bagels, cream cheese, lemon crème fraiche, red onion, capers, olives, sliced cucumbers, tomatoes (in season) \$16

- Extras**
- Organic Granola Bars \$2.75
 - Honey Nut Bars \$2.95
 - Organic Cinnamon Buns (24 mini or 12 full size) \$25.00

A Zullo's breakfast or brunch will start your event off right.

COLAZIONI

- All breakfast/brunch colazioni include:
- Zullo's Breakfast Basket (an assortment of fresh pastries, muffins, croissants and bagels)
 - Tea and Intelligentsia coffee service
 - Zullo's Cranberry & Orange Sunrise Spritzer.
- Make your spritzers into bellinis for an additional \$1!*

Colazione Italiano \$15.50
 Seasonal fruit salad with fresh mint and a drizzle of local honey

Colazione Milano \$17.25

- Miniature quiche, miniature organic egg croissant sandwiches, miniature organic egg burritos (*select one*)
- Zullo's organic granola with fresh berries and organic vanilla yogurt

Colazione Roma \$19.95

- Miniature quiche, miniature organic egg croissant sandwiches, miniature organic egg burritos (*select one*)
- Zullo's Breakfast Potatoes
- Applewood smoked bacon or Zullo's Black Earth Farm Breakfast Pork Sausage (*select one*)
- Zullo's organic granola with fresh berries and organic vanilla yogurt

Zullo's uses only the highest quality nitrate-free, hormone-free beef, ham and turkey in our sandwiches.

Our platters include an assortment of sandwiches made on Zullo's own organic foccacia or as wraps.

A la carte ordering is available (charges may vary).



ZULLO'S SIGNATURE SANDWICHES

10-14 ppl	\$135
15-20 ppl	\$185
21-25 ppl	\$235

Black Forest Turkey | Swiss, cranberry pomegranate chutney, red onion, mixed greens

Black Forest Ham | Sharp cheddar cheese, sliced avocado, spicy mango chutney, mixed greens

Italian Roast Beef | Sharp cheddar cheese, caramelized onions, crispy apple slices, mixed greens

Genoa Salami | Mortadella, copocollo, Black Forest Ham, provolone, muffalata, mixed greens

Roasted Veggie | Eggplant, beets, sweet potato, onions, portobello mushroom, roasted red pepper, kale chips, pesto ricotta, mixed greens, balsamic glaze

ZULLO'S PREMIUM SANDWICHES

10-14 ppl	\$195
15-20 ppl	\$270
21-25 ppl	\$345

Beef Tenderloin | Caramelized onions, horseradish crema, mixed greens on brioche roll

Pesto Grilled Chicken Italiano | Sundried tomatoes, fresh mozzarella, mixed greens on a ciabatta roll

Black Peppercorn Pork Tenderloin | Brie, red onion, apple compote, watercress on a sweet potato roll

Marinated Portobella Mushroom | Roasted onions, red peppers, grilled eggplant, fresh burrata mozzarella, balsamic glaze, mixed greens on sourdough roll

Try adding one of our salads to your lunch menu!

MARKET TABLE

Allow your guests to create their own perfect sandwich from our collection of high quality ingredients.

Variety of Deli Meats, Cheeses, Breads, Condiments and Garnish

10-14 ppl	\$195
15-20 ppl	\$276
21-25 ppl	\$374

CHEF'S TABLE

Allow your guests to create their own perfect sandwich from our Market Table **PLUS** our collection of premium, artisan ingredients.

Includes our Market Table selection plus:

- Teriyaki Glazed Tofu
- Grilled Salmon
- Chicken Roulade with three dipping sauces: red pepper rouille, pesto aioli, and sirracha. Served on bed of shaved napa cabbage drizzled with olive oil and farm fresh roasted vegetables.

10-14 ppl	\$251
15-20 ppl	\$356
21-25 ppl	\$482



BOXED LUNCHES

Boxed lunches can be made on Zullo's organic foccacia or as wraps! *Minimums apply.*

Lunch on the Go \$13.75/ea

A Zullo's Signature Sandwich, Baked Chips, Fresh Fruit Salad Cup, Decadent Chocolate-Dipped Minature Biscotto

Healthy Pack \$14.95/ea

A Zullo's Signature Sandwich, Terra Veggie Chips, Orzo Pasta Salad, Amazing Chocolate Chip Cookie Dough Bar

ZULLO'S BUFFETS, BARS & STATIONS

16.50 per person

G Nonna's Pasta Stazione | Penne and bow tie pasta with two sauces (*select from organic marinara, ragu, or pesto*), parmigiano reggiano, caesar salad, mini cannolis. Served with Zullo's Parker Rolls and hand-crafted butter from Nordic Creamery.

South of the Border Fajitas | Marinated chicken, beef or vegetables (*select two*) with corn or flour tortillas. Includes guacamole, roasted tomato Pico di Gallo, queso fresco, pickled jalapenos, creama, totopos chips; Spanish arroz, Three Sisters organic frijoles negros and organic churros.

Martini Mashed Potato Bar | Sweet and Yukon Gold mashed potatoes served in martini glasses with caviar, micro greens, white cheddar cheese, white truffle oil, crispy bacon, crème fraiche, balsamic caramelized onions, broccolini florets, sour cream, chives, roasted red peppers. **For a truly unique experience, these potatoes can be torched for extra crispiness!**

Thai-Vietnamese Salad Bar | Romaine hearts, mixed baby greens, daikon slices, fresh mint and basil leaves, shredded carrots, scallions, cucumber slices, sunburst tomatoes, red onion, chopped nuts and anisette, and your choice of two: chicken, sustainably-caught mahi mahi, or crispy organic tofu with chili-garlic sweet hot dressing. Served with tapioca-coconut pudding.

Zullo's Salad Bar | Mixed greens, romaine lettuce, spinach, micro greens, grilled chicken, olives, bacon, eggs, tomatoes, carrots, onions, croutons, cucumbers, avocado slices, garbanzo beans, roasted corn, hearts of palm, edamame, bleu or cheddar cheese, and your choice of three dressings. Includes Zullo's Parker Rolls and butter. Served with organic flourless chocolate brownies. Select from apple cide shallot vinaigrette, lemon and honey, bleu cheese warm bacon dressing, caesar, honey mustard, chipotle ranch, traditional ranch or Asian sesame. *Other vegetables may be included depending on season and availability.*

ZULLO'S PREMIUM STATIONS

Beef Tenderloin Carving Station | Beef tenderloin; served with brioche, horseradish cream, veal glaze, caramelized onions, shallot crisps and micro greens.
\$18.50 per person

Roasted Leg of Lamb Carving Station | Served au jus with Zullo's walnut-mint pesto and brioche rolls.
\$18.00 per person

Turkey Breast Carving Station | Marinated roasted turkey breast filled with corn bread, leeks, pecan, and bacon stuffing and served with sweet potato rolls and cranberry pomegranate chutney.
\$17.75 per person

Italian Gelato | Our gelato masters mix your gelato and topping on an ice-cold marble top to give you and your guests a one-of-a-kind treat. Served with five toppings: chocolate ganache sauce, caramel sauce, panna, toasted coconut, chocolate-covered sunflower seeds, toffee chips, cookie crumbles, roasted pecans, mini M&Ms, candied lemon twists and sprinkles. Toppings may vary.
\$8.95 per person



ZULLO'S SALADS

All salads include Zullo's Bread Basket & Nordic Creamery Butter.

Priced per serving.

Crispy Kale Signature A refreshing mix of shredded raw kale, carrots, chopped cucumbers, tangy apples and dried cranberries served with a zesty honey-lemon vinaigrette	\$3.50
Eastern Seas Succulent teriyaki-glazed wild caught salmon with napa cabbage, pea pods, wonton crisps, sauteed red peppers, black sesame seeds and Zullo's special Asian dressing	\$3.50
Chipotle Cobb Leafy romaine lettuce with fresh organic eggs, crispy bacon, tomatoes, cucumbers, bleu cheese, red onions and a chipotle ranch dressing	\$3.60
Organic Caesar Fresh organic romaine with Zullo's Focaccia Croutons, shaved parmigano reggiano, roasted red pepper strips, tomatoes (seasonal) and traditional caesar dressing	\$3.10
Steakhouse Organic romaine and mixed greens with tender filet mignon, red onion, gorgonzola, walnuts and balsamic-dijon vinaigrette	\$4.50
Garden Caprese (Seasonal) Juicy tomatoes, fresh mozzarella, and basil drizzled with extra-virgin olive oil	\$2.75
Sweet Beet Roasted fresh market beets (Chiogga, red, gold) on a bed of baby arugula with creamy goat cheese, toasted hazelnuts and a simple balsamic glaze	\$3.45
Insalata Mista Romaine, shredded red cabbage, apple slices, spiced walnuts, carrots, red onion, cucumber, tomatoes served with roasted garlic and red wine vinaigrette.	\$3.00
Pappadam Indian Salad Organic baby spinach, red and Granny Smith apple slices, dried apricots and black peppercorn pappadam croutons served with a tangy citrus-curry vinaigrette	\$3.25
Grumpy Goat Panzanella Seasonal roasted vegetable and baby argula tossed with Zullo's focaccia croutons with Nordic Creamery's Grumpy Goat Cheese and balsamic dijon dressing	\$3.50

Options:	
Add Grilled Amish Chicken Breast	\$1.45
Add Beef Tenderloin	\$3.50
Add Wild Caught Shrimp - 3 pcs per person	\$2.75
Add Organic Crispy Tofu	\$1.25



ZULLO'S PLATTERS

Small order feeds 10-14; Medium feeds 15-20; Large feeds 20-25

	SMALL	MED	LARGE
Antipasto Platter Nordic Creamery cheeses, deli meats, artichokes, olives, roasted peppers, roasted garlic, crackers and artisan bread basket	\$129.50	\$220.00	\$297.85
Formaggi Nordic Creamery cheeses, dried cranberries, fresh fruit and assorted crackers	\$100.00	\$170.00	\$230.00
Hummus and Spiced Pita Chips Asian-inspired hummus with Zullo's spiced pita chips	\$27.50	\$46.75	\$63.25
Baked Brie Brie, dried cherries and thyme in puffed pastry. Served with crostini and crackers <i>(Min of 8)</i>			
Vegetali alla Griglia Seasonal grilled vegetables drizzled with balsamic glaze	\$37.50	\$63.75	\$86.25
Artichoke and Spinach Coulis With parmesan lavash crisps	\$28.25	\$47.95	\$64.75
Vegetable Crudite with Caramelized Onion Emulsion	\$28.50	\$48.50	\$65.50

ZULLO'S ROMAN STYLE PIZZAS

Each pizza serves 4-5 people.

Cheese (Nordic Creamery, WI)	\$22.95
Lamb Sausage (Black Earth Lamb, Wisconsin)	\$28.95
Pepperoni (Nitrate Free/Hormone Free)	\$28.95
Veggie (Seasonal)	\$26.95
Bianco - Gorgonzola, caramelized onions, pancetta, arugula, drizzled with Ellis Family Farm honey	\$28.95

Zullo's pizzas make great appetizers!

FOODIE SELECTS APPS

\$2.75 per piece

Chipotle Sliders (Beef or Turkey) | Seasoned patties, asiago cheese, chipotle mayo on mini brioche rolls

Italian Sausage Stuffed Mushroom Caps | Sweet Italian sausage and creamy marscarpone in marsala marinated mushroom maps

Medjool Dates | Wrapped in prosciutto or applewood bacon

Prosciutto Wrapped Roasted Asparagus | With bleu cheese schmear

S Prosciutto e Melone Skewers

Aracini | Arborio rice, marinara sauce, peas with choice of lamb & potatoes, beef or pork

Chicken Chipotle Tostada | Shredded chicken, salsa, sour cream, avocado and asiago cheese on crispy tortilla chip

Chicken Wings | Choice of BBQ, spicy buffalo or Asian (minimum of 20 pieces of any one type)

Vegetarian Spring Rolls | With dipping sauce (available with shrimp)

Mini Bruschetta Crostini | Diced tomatoes, garlic, basil on toasted baguette crostini

Mini Blue Cheese Crostini | Bleu cheese, toasted walnut, caramelized onions on crostini

Marinated Fresh Mozzarella and Tomato Skewers

Deviled Eggs - Zullo's house recipe

Stuffed Mini Potato Cups

Quinoa Cakes | With roasted red pepper sauce



V Quesadillas | Roasted corn, red peppers and onions with spices and asiago cheese (available with chicken for \$.50/piece)

Mini Veggie or Chesse Quiches/Frittatas | Various fillings based on seasonal availability (with ham, prosciutto, pancetta, turkey sausage, Italian sausage for \$.50 per piece)

Antipasto Skewers | Choice of cheese or tomatoes with roasted red peppers, basil, marinated artichoke hearts (available with Italian sausage, turkey sausage or salumi for \$.50 per piece)

So everyone has enough to enjoy, we recommend ordering 3-4 pieces per person per hour.

For a 2 hour event: 6-8 pieces per person; for a 3 hour event: 10 -12 pieces per person.

FOODIE FARE APPS

\$3.25 per piece

Bacon and Sweet Potato on Endive Spears | Sauteed diced bacon and sweet potato garnished with organic chives on Belgium endive spears

Thai Beef Skewers | Asian-marinated beef strips with peanut dipping sauce

Braised Beef Short Rib Fiadoni | Braised beef short ribs in a savory pie crust

Asian Lamb Wontons | Ground lamb in Asian marinade, scallions, garlic, red pepper in wonton crisp

Chicken Breast Satay with Peanut Sauce

Tarragon Chicken Salad Bites with Toasted Almonds | In phyllo tart shells

Chicken Saltimboca Skewers | Chicken breast, prosciutto and sage

Seared Scallops with Lemon Aioli on Salt and Pepper Rice Cracker

Shrimp Cocktail | Zullo's cocktail sauce and wild caught shrimp

Zullo's Salmon, Crème Fraiche and Dill on Cucumber Slices

Caviar Potato Caps | Crème fraiche and micro greens

G Goat Cheese and Tapenade Stuffed Mushroom Caps (available Gluten Free)

Gruyere and Apricot Jam in Phyllo | topped with black sesame seeds

Stuffed Mini Potato Cups

Garlic, Rosemary and Onion Mini Tarlets

Rosemary Crisps, Goat Cheese, Caramelized Onions, Madeira Maserated Cherries

ADRIANA'S FAVES \$3.75 per piece

Beef Tenderloin Mini Brioche | Sliced beef tenderloin with horseradish crème and caramelized onions

Beef Tenderloin Carpaccio Rotoli | Pepper lardoons filled with dijon crème or with caramelized onions, horseradish crème and pea shoots.

Mini Pulled Pork Sandwiches | Seasoned pulled pork, Zullo's cole slaw on a brioche mini bun

V Shrimp Spring Rolls With dipping sauce (vegetarian Options also available)

Mini Crab Cakes | With lemon aioli

Mini Wild Caught Salmon Cakes | With lemon aioli

Shrimp Cocktail | Poached or grilled shrimp with garlic mayo and bread crumbs

Ceviche Cucchiaio | Citrus marinated sustainable fish, topped with avocado and cilantro whisps



You will taste the love in our entrees.

Items in boxes are rustic authentic Italian recipes, specific to Adriana's family's small town in Italy.

Priced per serving.

POULTRY

Chicken Roulade | Chicken breast stuffed with Port wine mascerated dried fruits, goat cheese and herbs and served roasted garlic mashed potatoes. **\$15.25**

Chicken ala Cacciatore | Browned thighs, sauteed red peppers, onions, mushrooms, and herbs and a touch of Zullo's marinara and served with rice pilaf. **\$15.00**

Moroccan Chicken Kebabs | Chicken thighs marinated in Moroccan herbs, lemon, and garlic with vidalia onions, yellow and red peppers and served with curried rice pilaf and yogurt-lemon tzatziki. **\$16.25**

Frenched Chicken Breast | Tender frenched roast chicken breast marinated and stuffed with sauteed mushroom duxelle, served with potato gratin. **\$17.00**

Chicken Piccata with Fried Capers | Butterflied chicken breast sauteed in garlic, white wine and lemon, served with tri-colored roasted potatoes. **\$15.00**

Chicken Wellington | Chicken breast, wild rice pilaf, and garlic-infused spinach layered in a puffed pastry shell, served with seasonal sauteed vegetables and a pesto cream sauce. **15.75**

BEEF AND PORK

Herb-Marinated Pork Tenderloin Medallions | Tender roasted to a perfect pink and served au jus and with Ellis Family Farms apple chutney and Genesis Farms roasted squash. **\$17.95**

Slow Roasted Short Ribs | Braised in Zullo's organic marinara, red wine, aromatic herbs served over a rutabaga and potato puree (*three ribs per person*). **\$18.95**

Herb and Dijon Infused Rack of Lamb | Dijon mustard and herb infused and served over wild rice pilaf with mint pesto aioli. **\$19.25**

Peppercorn-Encrusted Beef Tenderloin | Served with balsamic-glazed roasted vidalia onions (or cippolini, if in season) and potato croquettes and veal glaze. **\$21.50**

SEAFOOD

Wild-Caught Salmon Teriyaki | Wild-caught salmon grilled with a teriyaki marinade served on a bed of market fresh stir-fried vegetables with Parker Rolls and butter. **\$10.25**

Mahi Mahi alla Baccala | Sustainable mahi mahi poached in organic marinara and white wine and combined with herbs and dried prunes on bed of risotto. Served with fresh Italian bread. **\$10.95**

Wild-Caught Gamberi e Polenta | Sauteed wild caught shrimp over creamy polenta topped with fresh herbs. Served with Parker Rolls and butter. **\$11.00**

PASTA

Zullo's Eggplant Timbale | A Zullo's special. A baked pasta with Italian sausage, smoked mozzarella, mushrooms, peas and marinara enfolded in grilled eggplant.. Serves 8-10 people. **\$75.00 Reg/ \$90.00 Gluten Free**

Nonna's Lasagna (Veggie, Bolognese, or Traditional) | Zullo's family recipe updated with imported ricotta cheese, marinara, Parker Rolls and local butter

*Traditional - \$65.00
Veggie - \$82.50
Bolognese - \$90.00*

Mama Zullo's Eggplant Parmesan | Layered breaded eggplant with Zullo's organic marinara, parmigiano reggiano, local mozzarella, Parker Rolls and butter. **\$75.00**

Mediterranean Quinoa-stuffed Peppers | Sweet bell peppers filled with quinoa, chickpeas, feta, Zullo's spinach and herb mixture served with garlic cream sauce, Parker rolls and butter **\$10.95 each**

Pasta Primavera | Penne pasta cooked al dente, tossed in seasonal vegetables and finished with parmigiano reggiano **\$10.25**

San Vincenzo Pasta con Ceci | Straight from Adriana's family in San Vincenzo, Italy! Orrecchiete pasta with sauteed vidalia onions and chickpeas served with parmigiano reggiano **\$10.00**

San Vincenzo Pasta Um a Um | Straight from Adriana's family in San Vincenzo, Italy! Hot penne pasta tossed with fresh tomato and mozzarella cubes, topped with basil and finished with extra virgin olive oil. A perfect summer option for a rustic Italian meal. **\$10.25**

NONNA'S KITCHEN

Italian soups, stews, and comfort foods

Melt-In-Your-Mouth Beef Tenderloin Stew | Beef tenderloin slow cooked in red wine until it's super tender, served with pearl onions, peas, carrots, celery, Parker Rolls and butter. **\$10.95**

Zullo's Hearty Turkey Chili | Sustainable ground turkey sauteed in with a medley of Three Sisters black beans and warm spices and served with Nordic Creamery Cheddar Cheese, scallions, oyster crackers and cornbread. **\$9.75**

Butternut Squash-Leek Bisque | Genesis Growers butternut squash roasted and sauteed with leeks, thyme, and a splash of white wine to create a silky bisque, then topped with toasted pepitas, Parker Rolls and butter. **\$8.95**

Nonna's Brodo di Pollo | Meadow Haven chicken broth, mirapoix and egg noodles. Served with Parker Rolls and butter. **\$9.25**

Organic Tomato Minestrone | Organic tomato puree with cannolini beans and pastina finished with a basil chiffonade and served with rosemary lavash. **\$7.95**

Deconstructed Chicken Pot Pie | Roasted chicken breast cubed and immersed in a light cream sauce combined with sweet onions, carrots, peas and pearl onions topped with puffed pastry crisp. **\$10.50**


Fennel and Sweet Potato Pot Pie | Sweet potatoes, fennel, asparagus tips and butternut squash combined with sweet onions, carrots, peas, pearl onions and topped with puffed pastry crisp. **\$10.00**



DESSERTS & BEVERAGES

DESSERT

Small order feeds 10-14; Medium feeds 15-20; Large feeds 20-25

 **Zullo's Famous Zeppole di Mela** | What started it all! Nonna Zullo's organic donut holes deep fried with organic bran oil and lightly tossed in cinnamon sugar. Served hot.

Tiramisu al Cioccolato | Traditional tiramisu with a chocolate twist \$65.00 Serves 10 -12

Panettone Bread Pudding | Rich, smooth custard and candied panettone loaf. Served with Caramel Sauce \$50.00 Serves 10 -12

Rustic Crostata with Seasonal Fruit | Rustic pie crust topped with seasonal fruits, baked, and served hot or room temperature \$20.00 Serves 6-8

Two Bite Fiadoni Fruit Pies | Just enough to satisfy a sweet tooth! \$3.00 ea.

Assorted Cookies and Bars
SMALL \$35
MEDIUM \$50
LARGE \$65

 **No-Guilt Flourless Chocolate Brownies** | Gluten-free and organic!
SMALL \$32.50
MEDIUM \$47.50
LARGE \$63.50

Fantabulous Amazing Bars | Our decadently perfect chocolate chip cookie dough bars
SMALL/ \$23.50
MEDIUM / \$32.50
LARGE/ \$40

Mini Cupcakes | Available by special order

End your event
on a sweet note!



BEVERAGES

Water in a Carton \$2.50

San Pellegrino Arranciata or Limonata \$2.00

Filberts Sodas | Cola, Diet, Lemon Lime, Orange, Root Beer \$3.00

Coffee/Tea Service \$3.00