

ANDREW BRANCATO

Signature Menus

CORPORATE PARTY



SUMMER



135 GUESTS



CORPORATE SEATED DINNER

PASSED APPS

- **BRIE BITES**
caramelized onion |
apple compote
- **PORK BELLY BLTS**
brioche | lemon aioli |
micro greens
- **EDIBLE SPOONS- SUMMER
BRUSCHETTA**
cumin + lime edible spoon |
whipped goat cheese |
roasted corn | tomato
- **AHI TUNA WONTON**
shoyu marinade |
sesame-ginger aioli

ENHANCEMENTS

- **SPECIALTY COCKTAIL :
THE LEGACY**
bourbon
bitters
ginger beer
candied ginger

PLACESSETTINGS

- **GLASS GOLD RIM + GOLD
FADE CHARGERS**
- **COUPE CHINA**
- **RECTANGLE DESSERT PLATE**
- **WHITE NAPKINS**

MENU

- **WALNUT + PEAR SALAD**
micro greens | romaine | cucumber round | Asian pears |
dehydrated cranberries | candied walnut garnish |
raspberry vinaigrette
- **GRILLED BEEF TENDERLOIN FILET**
crispy shallot | chive | bernaise sauce
- **PAN SEARED HALIBUT**
roasted red pepper beurre blanc
- **BUTTERNUT SQUASH RAVIOLI (VEG. ENTRÉE)**
sage cream sauce | parsley | parmesan
- **ROASTED FINGERLING POTATOES**
olive oil | herbs
- **BLANCHED ASPARAGUS**
dried cranberry | bacon
- **FARM TO MARKET DINNER ROLLS**
butter

ALTERNATING DESSERTS

- **CHOCOLATE TRAIN**
filled with raspberry mousse
- **CHEESECAKE GROUND**
raspberry coulis drizzle | fresh berry garnish

ANDREW BRANCATO

Signature Menus

EMPLOYEE APPRECIATION
CEREMONY



SUMMER



532 GUESTS



ELEGANT SEATED DINNER

PASSED APPS

- **CAPRESE EDIBLE SPOON**
sea salt edible spoon |
whipped roasted red
pepper cheesecake
- **ESPRESSO CRUSTED
TENDERLOIN**
chive garnish |
house made lace cracker
- **PORK BELLY BLTS**
brioche | lemon aioli
- **FIRECRACKER SHRIMP**
Asian chile sauce |
cilantro | basil

ENHANCEMENTS

- **PASSED SPECIALTY
COCKTAILS**
- **RAW BAR**
jumbo shrimp cocktail
cracked crab claws
oysters on the half shell
smoked salmon roulade
ahi tuna wonton
assorted sushi rolls

PLACESTTINGS

- **TRITAN GLASSWARE**
- **GOLD FOIL FADE GLASS
CHARGER**
- **COUPE CHINA**
- **AVA FLATWARE**
- **IVORY LINEN NAPKINS**

MENU

- **ELEVATED MEZZE (VEGETARIAN)**
edamame hummus | roasted beet hummus | pita | vegetables
- **ELEVATED CHARCUTERIE BOARD**
assorted meats | hard + soft cheeses | tomato-bacon spread |
truffle mustard spread | pita | croccatini | lavosh crackers
- **FILET MIGNON**
chimichurri paint | micro carrot garnish
- **GRILLED LOBSTER TAIL**
chimmi-butter baste | Argentinean chimichurri garnish
- **PURPLE SWEET POTATO GNOCCHI (VEGAN ENTRÉE)**
charred roasted vegetables | Argentinean chimichurri garnish
- **POMME PUREE**
French potato puree | garlic | herbs
- **BLANCHED ASPARAGUS**
dried cranberry | bacon
- **ARTISANAL BREAD BASKET**
herb whipped butter

DESSERT + COFFEE BAR

- **ASSORTED FRENCH MACRONS**
- **CHOCOLATE DIPPED STRAWBERRIES**
- **LA ROSE NOIR**
gourmet bite-sized cheesecakes, tarts, truffles, cones
- **GOAT CHEESE PANNA COTTA SHOOTER**
- **BUTTER- PECAN BLONDIE TRIFLE SHOOTER**
- **DEATH BY CHOCOLATE SHOOTER**
- **BOOZY LATTE MILKSHAKE**
- **VANILLA SPRINKLE MILKSHAKE**

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Signature Menus

WEDDING RECEPTION



FALL



279 GUESTS



ELEGANT DINNER STATIONS

PASSED APPS

- **DUCK TOSTADAS**
roasted duck confit | corn | wild mushrooms
- **AHI TUNA WONTON**
shoyu marinade | sesame-ginger aioli
- **MINI MEATBALL SKEWER**
tart cherry glaze
- **SUMMER BRUSCHETTA**
EDIBLE SPOON
whipped goat cheese | corn | tomato
- **BOULEVARD BITES**
soft pretzel bite | pale ale cheese mousse

ENHANCEMENTS

- **CAVIAR ICE TABLE**
- **OYSTER BAR**
- **SPECIALTY COCKTAILS**
manhattan | paloma | limoncello

MENU

- **CAPRESE SALAD**
- **ARTISAN BREAD BASKET**
- **COLD BAR**
jumbo shrimp | crab claw | oyster in the half shell | lobster claw
- **SUSHI BAR**
spicy tuna roll | shrimp tempura roll | spicy yellowtail roll | nigiri: tuna, salmon, shrimp | fresh spring rolls | crunchy salad rolls
cucumber salad | seaweed salad
- **HOT ASIAN STATION**
roasted pork belly bahn mi | bulgogi bao buns | crab rangoon | mini egg rolls | teriyaki chicken satay | soy pipette
- **PASTA STATION**
gemelli pasta in parmesan wheel | chicken picatta | fire roasted tomato pasta | flatbreads with roasted butternut squash | Irish flatbread | tomato and goat cheese bruschetta
- **CARVING STATION**
beef tenderloin | mini chicken spiedini | rack of lamb | roasted vegetable display

PLACE SETTINGS

- **ALTERNATING GLASS GOLD RIM + SUNBURST BRONZE CHARGERS**
- **ESTATE GOLD CHINA + FLATWARE**
- **GRAPE FUSCHIA SATIN NAPKINS**

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Signature Menus

CORPORATE PARTY



FALL



250 GUESTS



APPETIZER STATIONS

MENU

TASTE OF KC STATION

- **SMOKED BRISKET**
- **GOURMET 4 CHEESE MAC & CHEESE**
- **PULLED PORK SLIDERS**
brioche bun | housemade bbq sauce | pickles
- **LOADED MINI POTATOES**
cheddar jack cheese | sour cream | scallions

FARMERS' MARKET STATION

- **CREAMY BRIE WHEEL**
pesto | strawberry | cracker | croccantini
- **ROASTED VEGETABLES**
- **ROASTED RED PEPPER & PESTO CHEESECAKE**
- **DOMESTIC CHEESE & CRACKER DISPLAY**

LATIN STATION

- **EMPANADAS**
chicken | fire-roasted corn
- **PICADILLO ARANCINI**
South American crema
- **'PAELLA' BOWLS**
brown rice | pan jus broth | chorizo | shrimp | chicken

PLACE SETTINGS

- **COCKTAIL PARTY CHINA**
- **COUPLE PLATES**
- **WHITE NAPKIN ROLL UP**

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Signature Menus

CORPORATE OPEN HOUSE



SUMMER



150 GUESTS



APPETIZERS

MENU

- **SHRIMP CEVICHE TOSTADA**
ceviche | avocado | yuzu pearls
- **IBERICO CROSTINI**
Marcona almond hummus | Iberico ham | olive oil drizzle
- **'PAELLA' BOWLS**
brown rice | pan jus broth | chorizo | shrimp | chicken
- **ROASTED VEGETABLE DISPLAY**
- **ULTIMATE GUACAMOLE**
avocados | aroma tomato | jalapeño | cilantro | lime
- **HOUSEMADE SALSA + TORTILLA CHIPS**

PLACE SETTINGS

- **SQUARE DISPOSABLE PLATES**
- **GOLD REFLECTIONS FLATWARE**
- **LINEN-LIKE PAPER NAPKIN**

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Signature Menus

FUNDRAISER



FALL



488 GUESTS



ELEGANT PLATED DINNER

ENHANCEMENTS

- **PREMIUM BAR**

PLACESETTINGS

- **STANDARD CHINA**
- **GOLD ACRYLIC CHARGER**
- **ATHENA FLATWARE**
- **TITAN WATER GOBLETS**
- **BLACK LINEN TABLECLOTH AND NAPKINS**

MENU

- **OAXACAN SALAD**
baby arugula | field greens | goat cheese |
pignoli | roasted red peppers | diced cucumber |
smoked almond brittle
- **DINNER ROLLS + SLICED CEMITAS BREAD**
herb whipped butter
- **SPICE-RUBBED PORK TENDERLOIN**
bourbon ancho chile sauce
- **SMOKED CHILE FLAME-GRILLED SHRIMP**
smoked chili butter | tomatillo salsa
- **GARLIC WHIPPED MASHED POTATO**
cilantro pesto
- **ANCHO GLAZED LONG STEM CARROTS**

ALTERNATING DESSERTS

- **RED WINE POACHED PEAR IN MARTINI GLASS**
vanilla bean mascarpone | blueberry compote |
salted pistachio brittle
- **BLACK + WHITE TUXEDO CAKE**
old fashioned chocolate cake | velvety dark chocolate custard |
white chocolate mousse | white & dark chocolate garnish |
cracked meringue garnish

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Signature Menus

CORPORATE
HOLIDAY PARTY



WINTER



239 GUESTS



ELEGANT PLATED DINNER

PASSED APPS

- **BRAISED SHORTRIB
POLENTA BITE**
crumbled feta |
parsley garnish
- **WHIPPED FETA + GOAT
CHEESE ENDIVE**
piped cheese |
chive garnish

ENHANCEMENTS

- **COLD BAR**
jumbo shrimp
crab claw
oysters in the half shell
lobster claw
- **SPECIALTY COCKTAIL:
GODIVA MARTINI**

PLACESSETTINGS

- **JASMINE DINNER PLATE**
- **GOLD RIM CHARGER**
- **TRITAN GLASSWARE**
- **STAINLESS FLATWARE**
- **RED SATIN NAPKINS**

MENU

- **BEEF CONSOMMÉ**
roasted vegetables | micro green garnish
- **PAN SEARED HALIBUT**
red pepper beurre blanc | micro-greens
- **GRILLED BEEF TENDERLOIN FILET**
citrus herb butter
- **CHARRED VEGETABLES**
sweet potato | brussel sprouts | sangria halved cherry tomatoes
with maple bourbon bacon vinaigrette
- **GRILLED BABY GEM SALAD**
cherry tomatoes | shaved radish
- **BRIE ROUND**
pistachio + dried cranberry crumble | honey drizzle
- **PORT CHEESE WEDGE**
- **FIG COMPOTE**
orange zest

DESSERT STATION

- **CHOCOLATE DIPPED STRAWBERRIES**
- **CARAMEL APPLE TARTLETS**
house-made salted caramel
- **S'MORES TARTLETS**
tall graham shell | chocolate ganache | torched mallow
- **CHOCOLATE PEPPERMINT BARK**
- **CRANBERRY PISTACHOO COOKIE**

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Signature Menus

100TH ANNIVERSARY
CELEBRATION



FALL



650 GUESTS



STATIONS

PASSED APPS

- **"THE BIG CHEESE" APPLE CROSTINI**
- **"HOTSY-TOTSY" SCALLOP SKEWER**
- **"CAPONES" CAPRESE EDIBLE SPOON**
- **"BEET'S KNEES" HUMMUS CRISPS**
- **"FLAPPER" ROULADE**
smoked salmon lox |
fresh chives | lemon zest
| dill | cream cheese |
pumpernickel

ENHANCEMENTS

- **SPECIALTY COCKTAILS:**
FRENCH 75
THE RED HOUND
vodka | cranberry
elderflower liqueur |
grapefruit simple syrup |
orange peel garnish
GIN RICKEY
- **WHISKEY TASTING +
ENHANCEMENTS**

PLACESETTINGS

- **ALTERNATING GLASS
GOLD RIM + SUNBURST
BRONZE CHARGERS**
- **ESTATE GOLD CHINA +
FLATWARE**
- **GRAPE FUSCHIA SATIN
NAPKINS**

STATION ONE: RUN THE STREETS

- **"SCARFACE" STEAK**
sauces + toppings: chimichurri | mushroom-brandy demi
glace | gorgonzola cream sauce | steakhouse classic steak
sauce
- **FARM TO MARKET DINNER ROLLS**
- **ROASTED TRI-COLOR FINGERLING POTATOES**
- **THE TEFLON DON DISPLAY**
grilled vegetables | balsamic reduction

STATION TWO: THE CAT'S PAJAMAS

- **SMOKED SHRIMP CAKES**
smoked chopped shrimp cake | corn-poblano relish |
cilantro vinaigrette
- **"CHANEL" CHICKEN SKEWER**
tequila lime marinated grilled chicken | micro greens | pico
de gallo | lime crema
- **ASIAN NOODLE SALAD**
pad Thai noodles | ponzu tossed Napa cabbage | bean
sprouts | scallion | sunflower seeds | cilantro | thai peanut
dressing
- **"ALBERT EINSWINE" HOME FRIES**
crispy seasoned potatoes | roasted pork belly | pickled peppers
cilantro | Asian fish sauce vinaigrette | sesame-ginger aioli |
shaved radish garnish
- **JICAMA MANGO GUACAMOLE**

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Signature Menus

100TH ANNIVERSARY /
HOLIDAY PARTY



WINTER



825 GUESTS



ELEGANT SEATED DUET DINNER

PASSED APPS

- **LOBSTER + GOAT CHEESE ARANCINI**
- **PISTACIO-PESTO + PROSCIUTTO GALETTE**
flatbread | goat cheese
- **FRIED OYSTERS ON THE HALF SHELL**
bacon-horseradish
hollandaise
- **SPARKLING CRANBERRY + BRIE BRUSCHETTA**
crostini | mint leaf

ENHANCEMENTS

- **SPECIALTY COCKTAIL : THE LEGACY**
bourbon
bitters
ginger beer
candied ginger

PLACESETTINGS

- **ALTERNATING GLASS GOLD RIM + SUNBURST BRONZE CHARGERS**
- **ESTATE GOLD CHINA + FLATWARE**
- **GRAPE FUSCHIA SATIN NAPKINS**

MENU

- **INSALTA LOLA ROSA**
frisee + lola rosa greens | Brussels sprout leaves | bacon | dried cranberry | asiago | smoked almond brittle | champagne-shallot vinaigrette
- **BALSAMIC + ROSEMARY MARINATED FILET OF BEEF**
truffle oil | crispy onion nest
- **SHRIMP + CRAB CAKE**
dijon remoulade
- **YUKON, KALE + CANNELLONI BEAN CAKE (VEG. ENTRÉE)**
roasted red pepper coulis
- **ROASTED SWEET POTATOES**
oven caramelized | garlic-herb gremolata
- **OVEN ROASTED BRUSSELS SPROUTS**
dried cranberry | bacon
- **ARTESIAN DINNER ROLLS**
butter rosette

ALTERNATING DESSERTS

- **BUTTER-PECAN BLONDIE TRIFLE**
vanilla bean mascarpone | housemade salted caramel | sugar sculpture garnish
- **BLACK + WHITE TUXEDO CAKE**
layered chocolate cake | dark chocolate custard | white chocolate mousse | white + dark chocolate shavings | chocolate cookie cigar

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Signature Menus

SUMMER WEDDING



SUMMER



165 GUESTS



BUFFET STATIONS

APPETIZERS

- **ASSORTED DOMESTIC CHEESE**
variety of crackers
- **SEASONAL SLICED FRUIT**
chilled fruit dip
- **MINI CLUB SANDWICHES**
turkey | ham | bacon |
lettuce | tomato |
mayonnaise

DESSERT STATION

- **DEATH BY CHOCOLATE SHOOTER**
brownie bites
chocolate sauce
chocolate mousse
- **PECAN BLONDIE SHOOTER**
vanilla bean
mascarpone mousse
housemade salted
caramel
- **MIXED BERRY SHOOTER**
lemon mousse
lady fingers
fresh berries

STREET TACO STATION

- **MINI BARBACOA BEEF TACOS**
jicama slaw | queso fresco | avocado drizzle
- **ELOTE CUPS**
grilled corn | chipotle aioli | queso fresco | lime
- **HOT + SPICY ESPINACA DIP**
pepperjack + swiss cheese | tomato | spinach |
onion | tortilla chips

SLIDER STATION

- **GOURMET SLIDERS**
cayenne pepper | onion | cheddar cheese |
red pepper aioli
- **HOUSEMADE KETTLE CHIPS**
Joe's KC seasoning
- **CUCUMBER CANAPE**
melon caviar | mascarpone

ITALIAN STATION

- **MARGHERITA FLATBREAD**
MawMaw's marinara | mozzarella | tomato | basil
- **ITALIAN SAUSAGE + PEPPERONI FLATBREAD**
MawMaw's marinara | mozzarella |
housemade Italian sausage | pepperoni
- **BUTTERNUT SQUASH RAVIOLI**
sage brown butter cream sauce
- **CAESAR SALAD CUPS**
romaine | parmesan | housemade crouton |
caesar dressing

ANDREW BRANCATO

Signature Menus

100TH ANNIVERSARY /
HOLIDAY PARTY



WINTER



825 GUESTS



ELEGANT SEATED DUET DINNER

PASSED APPS

- **LOBSTER + GOAT CHEESE ARANCINI**
- **PISTACIO-PESTO + PROSCIUTTO GALETTE**
flatbread | goat cheese
- **FRIED OYSTERS ON THE HALF SHELL**
bacon-horseradish hollandaise
- **SPARKLING CRANBERRY + BRIE BRUSCHETTA**
crostini | mint leaf

BAR SERVICE

- **COCKTAIL HOUR SERVICE**
- **TABLESIDE WINE SERVICE**
- **AFTER PARTY SERVICE**
- **SPECIALTY COCKTAIL : THE LEGACY**

PLACESETTINGS

- **ALTERNATING GLASS GOLD RIM + SUNBURST BRONZE CHARGERS**
- **ESTATE GOLD CHINA + FLATWARE**
- **GRAPE FUSCHIA SATIN NAPKINS**

MENU

- **INSALTA LOLA ROSA**
frisee + lola rosa greens | Brussels sprout leaves | bacon | dried cranberry | asiago | smoked almond brittle | champagne-shallot vinaigrette
- **BALSAMIC + ROSEMARY MARINATED FILET OF BEEF**
truffle oil | crispy onion nest
- **SHRIMP + CRAB CAKE**
dijon remoulade
- **ROASTED SWEET POTATOES**
oven caramelized | garlic-herb gremolata
- **OVEN ROASTED BRUSSELS SPROUTS**
dried cranberry | bacon
- **ROASTED SWEET POTATOES**
oven caramelized | garlic-herb gremolata
- **ARTESIAN DINNER ROLLS**
butter rosette

ALTERNATING DESSERTS

- **Butter-Pecan Blondie Trifle**
vanilla bean mascarpone | housemade salted caramel | sugar sculpture garnish
- **Black + White Tuxedo Cake**
layered chocolate cake | dark chocolate custard | white chocolate mousse | white + dark chocolate shavings | chocolate cookie cigar

ANDREW BRANCATO

Signature Menus

AUCTION



SUMMER



330 GUESTS



SEATED DINNER

PASSED APPS

- **BOULEVARD BITES**

soft pretzel | pale ale cheese mousse | fresh jalapeño | bacon

- **PORK BELLY BLT**

brioche | pork belly | oven-dried tomato | herb aioli | micro greens

- **GRAPE + GOAT CHEESE TRUFFLES**

red grapes | goat cheese | caramelized pistachio

SEATED DINNER

- **THE GRAND HALL SALAD**

lettuce | Brussels sprout | bacon | smoked almond brittle |
parmesan | cranberry | champagne vinaigrette

- **BEEF FILET**

peppercorn cognac demi glace

- **SALMON FILET**

lemon caper cream sauce

- **YUKON GOLD GARLIC MASHED POTATOES**

- **ROASTED BRUSSELS SPROUTS**

shallot | bacon

- **PARMESAN ROASTED CAULIFLOWER**

- **GRILLED CAULIFLOWER STEAK (vegetarian)**

- **MUSHROOM + WHITE BEAN RAGOUT (vegetarian)**

carrot ginger puree

ALTERNATING DESSERTS

- **CARROT BABY CAKES**

pumpkin mascarpone mousse | housemade walnut caramel sauce

- **CHOCOLATE BABY CAKES**

dark chocolate ganache | vanilla bean mascarpone mousse

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Signature Menus

BRIDAL/BABY SHOWER
BRUNCH



MENU

- **HAM + CHEDDER QUICHE**
bell peppers | onions
- **SEASONAL FRUIT SALAD**
- **BROWN SUGAR BACON**
- **MEL'S SPINACH SALAD**
spinach | mixed greens | strawberry | pear |
candied pecan | feta | dried cranberry |
pear vinaigrette
- **LOX PLATTER**
caper | onion | cucumber | tomato |
boiled egg | leaf-lettuce
- **ASSORTED BAGELS**
cream cheese

BEVERAGES

- **BLOODY MARY**
vodka | Worcestershire | tabasco |
salt + pepper | celery stick
- **CHAMPAGNE**
 - **MIMOSA**
 - **ICED TEA**
 - **COFFEE**

ANDREW BRANCATO

Signature Menus



FALL

CORPORATE
RECEPTION



450 GUESTS



BUFFET STATIONS

PASSED APPS

- **DRUNKEN PEARS**
red wine marinated pears
vanilla bean mascarpone
berry compote pipette
crushed pistachio
- **LOBSTER CORNDOGS**
creole dijon dipping sauce
- **SAUSAGE + SQUASH
SKEWERS**
butternut squash
acorn squash
thyme crème fraiche

DESSERT

- **S'MORE BARS**
graham cracker crust
super fudge brownie
golden marshmallow
- **BLONDIE BROWNIE
SHOOTER**
vanilla bean mascarpone
housemade salted caramel
- **STRAWBERRY SHORTCAKE
SHOOTERS**
pound cake
macerated strawberries
whipped cream
crushed pretzels
- **WHITE CHOCOLATE
RASPBERRY EMANADAS**
cinnamon crème
anglaise

HARVEST STATION

- **PORK BELLY BLTS**
brioche | crispy pork belly | roma tomato | lemon aioli
- **PAD THAI NOODLE SALAD (vegan)**
carrot | scallion | crushed peanut | cilantro |
bean sprout | noodles | thai peanut sauce |
in take-out boxes with chop sticks
- **OAXACAN GOAT CHEESE SALAD (vegetarian)**
goat cheese | chopped pignoli | red pepper | diced
cucumber | dijon vinaigrette | creamy ancho-ranch

BBQ STATION

- **POLENTA CRUSTINI + BBQ SHRIMP**
- **CHEESY CORN BAKE + BURNT ENDS**
- **BOULEVARD BITES (VEG.)**
soft pretzel | pale ale cheese mousse | jalapeno | bacon
- **SWEET POTATO CHIPS**
cinnamon sugar | Old Bay + Tony Chachere spices

LATIN STATION

- **MINI PAELLA BOWLS**
saffron rice | shrimp | chicken | pork
- **JALAPENO MAC + CHEESE BITES**
- **GRILLED ADOBO STEAK**
herb chimichurri

CITY MARKET STATION

- **RED PEPPER + PESTO CHEESECAKE**
- **ROASTED VEGETABLE DISPLAY**
- **SPINACH + ARTICHOKE MUSHROOMS**
- **MEDITERRANEAN INDULGENCE**
hummus | baba ghanoush | tomato-basil relish |
white bean puree | grilled pita

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Signature Menus

HOLIDAY PARTY



WINTER



40 GUESTS



APPETIZERS AND DESSERTS

APPETIZER STATIONS

- **ANTIPASTO BAR**

genoa salami | spicy capicola | parma prosciutto |
sliced italian cheeses | pesto rubbed grilled vegetables |
garlic | peppers + olives | olive tapenade |
garlic-tomato relish | extra virgin olive oil | crispy crustinis

- **SMOKED SALMON SPREAD**

dill | cream cheese | assorted crackers |
lahvosh | croqatini

- **SHRIMP COCKTAIL**

horseradish cocktail sauce

- **TENDERLOIN SLIDERS**

horseradish havarti | cabernet onion |
ciabatta roll | rosemary aioli

- **ARANCINI**

marinara sauce

- **MUSHROOM GOUDA PUFFS**

DESSERTS

- **ASSORTED ITALIAN COOKIES**

chocolate biscotti | almond | lemon

- **MINI MIXED BERRY COBBLERS**

- **S'MORES BROWNIE BITES**