



Come and take a seat at our table

Contact us: info@twosiscatering.com | www.twosiscatering.com | (773) 305-5782
Facebook: TwoSisCatering | Instagram: TwoSistersCatering

All Food & Beverage pricing are subject to change without notice.
All orders are subject to Chicago sales taxes and delivery fees.

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Who We Are

As an African American Woman owned business, Two Sisters Catering offers sweet and savory catering birthed from a love of palette pleasing experiences by using quality ingredients to create food from scratch. We help our client create a new food memory by offering customized catered events.

We provide our clients; drop off delivery for individuals, groups or businesses; corporate and staffed event catering; personal chef services; precooked and packaged weekly meals to meet dietary restrictions and; stations for themed events. We work with clients to provide a customized menu for their event vision and budget. We cook with the passion of ensuring a successful event; rather it is a lunch order, special event or corporate fundraiser.

Yeah has ten years' experience as a store manager of big box retail in Chicago and the surrounding suburbs. She has three years' experience as a catering manager for a Chicago company and five years with Two Sisters Catering. She also has two years culinary experience and training as a chef assistant in a dining hall.

Yeah has obtained her ServSafe Food Managers Sanitation License; Bartender License and C.A.R.E. certification from the state of Illinois to allow her company to provide services throughout the state. Each contract employee and part time employee has their food handlers certificate from the state of Illinois.

Two Sisters is insured by The Hartford (business insurance, workmen compensation and commercial automobile insurance).

What We Do

We create boxed meals for lunch or dinner for an individual or group; and we customize catered events from the menu to the theme with your budget in mind. Baking from scratch is our passion, delivering our signature desserts without preservatives is our mission and we will not compromise our flavors by using those harmful additives to increase the shelf life of our creations. We are just as passionate about our savory creations; all gravies and sauces are made from scratch taking care to use the freshest ingredients and coaxing their natural flavors to create something memorable.

Events we cater: in-home meals, birthday parties, baby & bridal showers, barbecues, rehearsal dinners, anniversary celebrations, corporate events, personal chef services and other social gatherings / special events (i.e. graduations, prom send offs, product promotion, vendor expos, video and photo shoots food tables, etc).



Our Services; Policies and Procedures - Part 1

Services we provide:

Phone and in person consultation to determine the event type and menu parameters. Event Layout and Décor Consultation; Drop off Delivery, Deliver and serve, Delivery; serve, setup before and clean up after (servers present for entire event).

We provide limited tasting for events of 50 plus guest for a price that will be deducted from your final bill if you book us as your caterer

Food styles:

American (traditional), Barbeque, Southern Inspired, Limited Island Cuisine, Limited Dietary Restrictions can be addressed (Example: Vegan, Vegetarian)

Delivery:

Delivery charges for orders placed are dependent upon customer's location. Delivery options vary for staffed catered events and will be discussed upon time of signing the contract.

Cancellation:

If cancellation occurs five business days before the event date the deposit will be deemed null and void and No Refund will be granted. All orders that are received and confirmed with less than a five day turn around will be assessed a rush fee, **No Exceptions.**

Requirements:

We require final menus changes within two weeks prior to your event. We require your deposit within five days of accepting the prepared proposal and your final payment within one week prior to your event date. We can make adjustments if need be, but that cut off is one week prior with **No Exceptions.**

Additional Legal Stipulations:

Removal of prepared foods: The Public Health Department prohibits us from allowing the removal of potentially hazardous foods from self-service stations. Food removed from all catered events must be with the approval of management. Due to potential risk of food borne illness from the mishandling of food items after an event, we reserve the right to deny a request for removal of food.

*We are not held responsible for information that you do not provide to us if it is essential for your event.

*We will execute per the information that we have obtained from you upon signing your contract.



Our Services; Policies and Procedures - Part 2

All pricing and menu items are subject to change without notice.

All listed prices reflect food cost only and are subject to applicable sales tax (currently 10.50%) and gratuity (currently 20%).

For staffed events an additional fee apply.

Menus can be customized to suit the needs of each client and their specific event within our culinary capabilities.

Standard Fees:

Chicago Sales Tax	10.50%
Chicago Water Tax	0.03%
Disposable Chafers with Fuel (depends on menu)	\$3.00
Disposable Guest Setup (plate, flatware, napkins, cup)	\$1.50 ~ \$2.50
Real Chafer with Fuel (rental)	\$20.00 ~ \$45.00
Real Dinnerware (rental – dinner plate, salad plate, dessert plate)	TBD
Real Flatware (rental – dinner fork, salad fork, spoon and knife)	TBD
Linen -real tablecloths (rental)	TBD
Linen – real dinner napkins (rental)	TBD
Setup, Decorate, Serve and Clean Up	Starts @ \$50.00
Servers for Events (depends on guest count & event time)	TBD
*Normal hourly rate per staff member	\$15.00
Onsite Event Manager (depends on event time)	TBD

Catering Menus

Breakfast or Lunch Buffett



Banquet Style Buffett



Create Your Own Buffett

Beverage Stations

Dessert Tables

Candy Stations



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Continental Breakfast

****Key: V= Vegetarian | VG= Vegetarian IGF= Gluten Free**

Fresh Fruit	Small (feeds 12)	Large Feeds (24)
Fruit Salad or Platter (V, VG, GF)	\$35.00	\$65.00
Fruit Skewers (V, VG, GF)	\$30.00	\$60.00
Yogurt		
Yogurt, Granola and Fruit Bowls (V, VG, GF)	\$40.00	\$80.00
Individual Yogurt Granola and Fruit Parfait (V)	\$55.00	\$110.00
Breakfast Breads		
Banana Bread Loaf (with or without nuts)	\$30.00	\$65.00
Cream Cheese Pound Cake Loaf	\$30.00	\$65.00
Caramel Apple Streusel Muffin	\$30.00	\$65.00
Blueberry Lemon Glazed Muffin	\$30.00	\$65.00
Mini Croissant Platter with butter and jams	\$45.00	\$85.00
Mini Bagel Platter	\$45.00	\$85.00

*Cream Cheese, sliced tomato, red onion, sliced cucumber and spreadable cream cheese

Beverages

Bottled Water	\$1.50 each	Bottled Juice (Orange Apple Cranberry)	\$2.00 each
Signature Iced Teas (Lemon Peach Pear)		\$20.00 (gallon)	
Signature Lemonades (Peach Blackberry Hawaiian Island)		\$20.00 (gallon)	

Breakfast Package #1 \$8.00 per person

Fruit | Yogurt with Granola | Juice or Bottled Water

Breakfast Package #1 \$10 per person

Fruit | Croissant or Bagel Platter | Yogurt with Granola | Juice or Bottled Water

Breakfast Package #2 \$12.50 per person

Fruit | Croissant or Bagel Platter | Breakfast Bread Platter | Yogurt with Granola | Bottled Water | Juice or Signature Iced Tea or Signature Lemonades



Hot Breakfast

Fresh Fruit

Fruit Salad or Platter (V, VG, GF)

Small (feeds 12)

\$35.00

Large Feeds (24)

\$65.00

Yogurt

Yogurt, Granola and Fruit Bowls (V, VG, GF)

\$40.00

\$80.00

Breads

Small (feeds 12)

Large Feeds (24)

Banana Bread Loaf (with or without nuts)

\$30.00

\$60.00

Buttermilk Biscuits with Butter, Syrup or Jam

\$30.00

\$60.00

Mini Croissant Platter with butter and jams

\$45.00

\$85.00

Mini Bagel Platter

\$45.00

\$85.00

*Cream Cheese, sliced tomato, red onion, sliced cucumber and spreadable cream cheese

Protein

Breakfast Sausage Patties - Turkey | Pork | Chicken

\$48.00

\$96.00

Salmon Croquettes

\$45.00

\$90.00

Bacon Slices

\$48.00

\$96.00

Quiche: Broccoli & Cheese | Bacon, Cheese & Spinach

\$40.00

\$80.00

Starch

Breakfast Potatoes with sautéed onions & bell peppers

\$35.00

\$70.00

Cheese Grits

\$30.00

\$60.00

Rice

\$25.00

\$50.00

Beverages

Bottled Water \$1.50 each

Bottled Juice (Orange | Apple | Cranberry) \$2.00 each

Signature Iced Teas (Lemon | Peach | Pear)

\$20 (per gallon)

Signature Lemonades (Peach | Blackberry | Hawaiian Island)

\$20 (per gallon)

Coffee with cream, sugar, stirrers and cups

\$18.00 (12 - 16 servings per gallon)

Hot Breakfast Package #1 \$12.50 per person

Fruit | Croissant or Bagel Platter or Breads | 1 Protein | 1 Starch | Juice or Bottled Water or Coffee or Signature Tea or Signature Lemonade

Hot Breakfast Package #2 \$14.50 per person

Fruit | Croissant or Bagel Platter | Breakfast Bread Platter | Yogurt with Granola | 1 Protein | 1 Starch | Bottled Water | Juice or Signature Iced Tea or Signature Lemonades or Coffee



Boxed Lunches (A La Carte pricing is available)

*Sandwich or wrap with a side salad and dessert **\$13.00 - \$15.00**

*Beverages are additional, not included in the price of the meal

Entree Size Salad only **\$6.00 - \$10.00

Small Platter (feeds 10) \$70.00

Large Platter (feeds 20) \$140.00

Wraps (all served on flour tortillas – Whole Wheat | White Flour | Garlic Herb | Tomato & Basil | Spinach)

Jerk Chicken - lettuce, tomato, pepper jack cheese with jerk spread

Buffalo Chicken - lettuce, provolone cheese with ranch or bleu cheese

Chipotle Steak - lettuce, tomato, caramelized onions, roasted peppers & sauce

Sandwich

Club: Turkey & Turkey Bacon on Soft Hoagie Bread with lettuce, spinach, tomato, swiss or mozzarella honey mustard

Taste of the Sea: Albacore Tuna Sandwich on Brioche Bun with lettuce and tomato

Veggie Lover: Roasted Vegetables on Tomato Focaccia with arugula and red onions **(V, VG)**

Salads

Vegetable Pasta Salad **(V, VG)**

Small Bowl \$35.00

Large Bowl \$70.00

House Garden Salad **(V, VG, GF)** (lettuce, spinach, julienne red bell pepper, tomatoes, cucumber and shredded carrots **(optional:** julienne red onions and thinly sliced eggs)

Chipotle Lime Quinoa & Kale Elote Salad **(V, VG, GF)** (roasted corn, baby kale, peppadew pepper, yellow peppers, crispy jalapeno pieces, chipotle lime quinoa with cheddar & chipotle ranch dressing – optional bacon bites)

Small Bowl \$85.00

Large Bowl \$160.00

Garbanzo Bean Pasta & Berry Salad **(V, VG)** (garbanzo bean, pasta, feta cheese, seasonal berries, cucumbers, red onions, fresh basil, tomatoes and dressed with balsamic glaze)

Dessert

Pound Cake Slices (Cream Cheese | Chocolate)

\$4.00 each

Cheesecake Slices (Caramel Apple | Strawberry)

\$6.00 each

Banana Pudding Parfait

\$4.00 (9oz) \$6.00 (12oz)

Assorted Cookie Platter (Sweet Potato | Almond Joy | Dream-sickle)

\$15.00 (dozen)

Beverages

Signature Iced Teas (Lemon or Desert Pear) **or** Signature Lemonades (Peach | Blackberry | Hawaiian Island) **\$20 per gallon**

Can Soda: Sprite | Cocoa Cola | Diet Coke | Fanta Orange **\$1.00 per can**

Bottled Water **\$1.50 each**



Buffet Lunch or Dinner Packages

Sandwich Buffett

Garden Salad
Fruit Salad
Mini Bundt Cake
Choice of (2)
Sandwiches/Sliders
Turkey & Swiss
Roast Beef & Provolone
Buffalo Chicken & Mozzarella

\$16.00 per person

Italian Buffett

Cesar Salad
Caprese Salad
Parmesan Crusted Chicken Breast
Lasagna **or** Stuffed Shells
Grilled Seasonal Vegetables
Garlic Bread **or** Assorted Dinner Rolls

\$21.00 per person

Italian Feast

Pesto Salad
Garlic Bread or Assorted Dinner Rolls
Slow Braised Chicken in Wine
Mostaccioli **or**
Penne Pasta in Vodka Sauce
Braised Cabbage

\$20.00 per person

Soulful Creations

Collard Greens
Pinto Beans
Macaroni and Cheese
Smothered Chicken **or** Pork Chops
Cornbread
Candied Yams

\$18.00 per person

BBQ Buffet (April 1st – October 1st)

Vegetable Pasta Salad
Potato Salad
Rib Tips
Italian Sausage
Baked Beans
Corn-on-Cob
Hawaiian Rolls
Peach Cobbler **or** Pound Cake of your choice

\$25.00 per person

Chicken & Beef Dinner

Garden Salad
Dinner Rolls
Herb Roasted Chicken Quarters
Salisbury Steaks in Gravy **or** Ribeye Steaks
Mashed Potatoes
Steamed Broccoli & Cauliflowers
French Style Green Beans

\$24.00 - \$28.00 per person

Pasta Lovers Buffet

Spinach & Berry Salad
Dinner Rolls with Butter
Choice of 2 Pasta Dishes
Ground Turkey Lasagna **or**
Stuffed Pasta Shells **or**
Chicken Fettuccine Alfredo
Broccoli and Cauliflower

\$20.00 per person

Traditional Buffet

Chef Salad
Tuna Pasta Salad with Vegetable Chips
Herb Roasted Chicken Thighs and Legs
Ground Turkey Meatloaf
Macaroni and Cheese
Green Beans and Diced Potatoes
Corn Bread
Banana Pudding **or** Cheesecake of your choice

\$28.00 per person

Holiday Menu

Garden Salad
Choice of Soup
Oven Roasted Turkey with Gravy
Balsamic Brown Sugar Glazed Ham
Mixed Vegetables
Kernel Corn
Cornbread Dressing and Cranberry Relish
Dessert

\$30.00 per person

***Inquire about:** Baby Shower Menu | Prom Send Off Menu | Sweet 16 Menu | Gala or Fundraising Dinner Menus

****Specialty Stations Also Available:** Taco Bar | Mashed Potato Bar | Self-Serve Mimosa Bar | Self-Serve Sangria Bar



Event Catering Menu (A La Carte pricing is available)

Appetizers Menu Hot Appetizers

Wing Dings – Baked: Herbed | Buffalo | Teriyaki
Wing Dings – Grilled: Jerk | Jack Daniels | BBQ
Meatballs – Sauce-less | Marinara | BBQ | Gravy
Meatloaf Cupcakes with Whipped Potato Frosting
Kebabs – Chicken | Steak | Vegetables
Mini Sub – Meatballs & Provolone
Mini Sub - Italian Sausage with Onions and Peppers
Sliders – Beef Burgers | Turkey Burgers | Pulled Pork | Chicken
Beef and Cabbage Bites
Empanada – Chicken | Beef
Lasagna Roll Ups

Cold Appetizers

Wrap – Roast Beef & White Cheddar
Wrap – Turkey & Turkey Bacon
Wrap – Turkey & Mozzarella
Lettuce Wraps – Chicken | Ground Beef | Ground Turkey
Wrap – Grilled Steak
Wrap – Grilled Chicken
Tuna with Assorted Crackers
Vegetable Pasta Salad (cup or small bowl)
Seven Layer Salad (cup or small bowl)
Garden Salad (cup or small bowl)
Deviled Eggs – Original & Various toppings
Fruit Skewers
Ambrosia Fruit Salad (cup or small bowl)

Room Temperature Appetizers

Flatbread
Won Ton Cups – Asian Chicken | Vegetarian
Broccoli & Cheese Pinwheels
Chicken, Broccoli & Cheese Pinwheels
Eggrolls with Sauce

Platters

Seasonal Fruit
Vegetable Crudité
Cheese & Assorted Crackers
Charcuterie (assorted meats and cheese, spread & crusty bread)





Event Catering Menu

Buffet Menu – A La Carte

Salads	Small Bowl	Large Bowl
Tuna Pasta Salad (GF)	\$35.00	\$70.00
Vegetable Pasta Salad (V, VG)	\$35.00	\$70.00
House Garden Salad (V, VG, GF) (with lettuce, spinach, julienne red bell pepper, tomatoes, cucumber and shredded carrots (optional: julienne red onions and thinly sliced eggs))	\$35.00	\$70.00
Asian Chicken Pasta Salad (GF) (with chicken, green onions, almonds, spinach, pea pods, mandarin oranges, sesame seeds, bow tie pasta)	\$40.00	\$80.00
Chipotle Lime Quinoa & Kale Elote Salad (V, VG, GF) (with roasted white corn, baby kale, peppadew pepper, yellow peppers, crispy jalapeno pieces, chipotle lime quinoa with cheddar & chipotle ranch dressing – optional jalapeno bacon)	\$85.00	\$165.00
Garbanzo Bean Pasta & Berry Salad (V, VG) (with garbanzo bean, pasta, feta cheese, seasonal berries, cucumbers, red onions, fresh basil, tomatoes and dressed with balsamic glaze)	\$85.00	\$165.00

Breads

Dinner Rolls with or without whipped butter
Corn Bread - Muffins or Mini Loafs

Pricing

\$2.00 per person
\$2.00 per person





Event Catering Menu

A La Carte

*All vegetable side dishes are vegetarian; vegan and gluten free **(no meat is cooked in any of our vegetable dishes and no binders)**

Sides & Vegetables	Half Pan	Full Pan
Macaroni & Cheese	\$40.00	\$80.00
Mashed Potato	\$30.00	\$50.00
Gravy	\$10.00	\$20.00
Rice Pilaf	\$25.00	\$50.00
Spaghetti (beef or turkey)	\$35.00	\$65.00
Lasagna (beef or turkey)	\$60.00	\$120.00
*Braised Cabbage	\$30.00	\$50.00
*Collard Greens	\$45.00	\$70.00
*Corn-on-the-Cob	\$30.00	\$50.00
*Green Beans w/Potato	\$30.00	\$50.00
*Kernel Corn	\$25.00	\$45.00
*Mixed Vegetables	\$30.00	\$50.00
*Broccoli & Cauliflower Medley	\$25.00	\$45.00

Main Course – Entrée	Half Pan	Full Pan
Meatloaf (beef or turkey)	\$55.00	\$95.00
Smothered Pork Chops	\$55.00	\$95.00
Fried Pork Chops	\$45.00	\$85.00
Fried Chicken (legs, thighs, wings)	\$60.00	\$120.00
Baked Chicken (legs, thighs, wings)	\$45.00	\$85.00
Pot Roast (potatoes & vegetables)	\$65.00	\$140.00
Pork Shoulder Country Ribs	\$45.00	\$90.00
Fried Catfish	\$48.00	\$100.00
Fried Tilapia	\$45.00	\$90.00
Blackened Tilapia	\$45.00	\$90.00





A La Carte BBQ Menu *This menu is available April – September

MEATS	Half Pan (feeds 10)	Full Pan (feeds 20)
Rib Tips	\$40.00	\$80.00
Slab Ribs	\$60.00	\$120.00
BBQ Chicken – Quarters, Legs, Wings	\$50.00	\$100.00
Pork Chops	\$45.00	\$85.00
Ribeye Steak	\$80.00	\$160.00
Hamburger	\$35.00	\$65.00
Beef Hot Dogs	\$25.00	\$45.00
Bratwurst	\$35.00	\$65.00
Italian Sausage	\$35.00	\$65.00
SIDES	Half Pan (feeds 12)	Full Pan (feeds 24)
Cole Slaw	\$35.00	\$70.00
Potato Salad	35.00	\$70.00
Deviled Eggs	\$18.00	\$36.00
Spaghetti	\$35.00	\$65.00
Dirty Rice	\$35.00	\$55.00
Fruit Salad	\$35.00	\$65.00
Garden Salad	\$35.00	\$70.00
Baked Beans	\$30.00	\$60.00
Corn-on-Cobb	\$30.00	\$60.00





Beverages

*Lemonades can be purchased as a half-gallon or gallon *

*Sangria can be purchased as a 32 oz container; half gallon or gallon *



Peach Lemonade
Blackberry Lemonade
Cranberry Lemonade
Hawaiian Island

\$20.00 per gallon



Citrus Sangria
Just Peachy Sangria

\$14.00 (32 oz)
\$30.00 (64 oz)
\$60.00(gallon)



Dessert Menu

BUNDTCAKE/POUNDCAKE

	Mini Bundt (minimum 2 dozen)	Whole Cake
Cream Cheese	\$36.00	\$20.00
Chocolate	\$36.00	\$20.00
7 Up	\$36.00	\$20.00
Red Velvet	\$36.00	\$20.00
Rum (Alcohol Infused)	\$36.00	\$28.00

CHEESECAKE

	9" Cake	Mini Platter
Amaretto (alcohol infused)	\$38.00	\$43.00
Creamy Cheesecake, amaretto toasted almonds with Madagascar vanilla and topped with vanilla whipped Cream		
Caramel Apple (alcohol infused)	\$38.00	\$43.00
*Creamy Cheesecake, Granny Smith apples soaked in Calvados Brandy with slow cooked caramel and crushed pecans		
**Key Lime (seasonal)	\$30.00	\$35.00
*Creamy Cheesecake with Madagascar vanilla, key lime puree throughout and topped with vanilla whipped Cream		
Original	\$30.00	\$35.00
*Creamy Cheesecake with Madagascar Vanilla		
Strawberry	\$30.00	\$35.00
*Creamy Cheesecake with Madagascar vanilla and strawberry puree throughout, topped with strawberry icing and fresh sliced strawberry		
Sweet Potato	\$30.00	\$35.00
*Creamy Cheesecake with Madagascar vanilla and sweet potato pie swirled throughout		





CUPCAKES

Mini's (minimum 2 dozen) \$20.00 | Regular \$24.00 | Alcohol Infused – Mini (minimum 2 dozen) \$28.00 | Alcohol Infused – Regular \$35.00

Chocolate with your choice of frostings: Milk Chocolate, peanut butter, caramel-coconut, strawberry, raspberry

German Chocolate with caramel-coconut and topped with crushed pecans or crushed walnuts

Lemon with your choice of frostings: lemon or vanilla

Margarita (alcohol infused)

*Egg White Cupcake with lime zest infused sugar and tequila frosted with a margarita buttercream

Raspberry Lemonade and frosted with a raspberry buttercream

*Lemonade Cupcake with a raspberry puree swirled throughout

Red Velvet and frosted with a cream cheese frosting (optional: topped with crushed pecans or crushed walnuts)

Sweet Potato with Cinnamon Brown Butter frosting

*Cinnamon an allspice cake with a sweet potato puree

TWO LAYER CAKES

Caramel Cake (yellow cake)	\$18.00
Chocolate Cake	\$18.00
*Milk Chocolate frosting	
Carrot Cake	\$28.00
*Cream cheese frosting	
German Chocolate	\$28.00
*Caramel-coconut icing & topped with or without crushed pecans or walnuts	
Red Velvet	\$28.00
*Cream cheese frosting & topped with or without crushed pecans	
Coconut Pineapple	\$28.00
*Moist yellow cake with a pineapple filling and pineapple - coconut frosting	





SPECIALTY DESSERTS

Banana Pudding

*Homemade vanilla pudding infused with banana and vanilla wafers
(optional: plain | vanilla | bourbon whipped cream)

Small Bowl \$18.00 | **Large Bowl** \$30.00

Brownies

*Moist, rich dark chocolate delight (option to add walnuts)

Small (12 pieces) \$18.00 | **Large** (24 pieces) \$36.00

Chocolate Covered Strawberries

*Luscious Berries covered in dark and white Ghirardelli chocolate

Small (12 pieces) \$24.00 | **Large** (24 pieces) \$48.00

Cookies

*Flavors: Almond Joy | Sweet Potato | Double Chocolate Walnut | Dreamsicle

Dozen \$15.00

Lemon Squares

*Fresh lemon kissed filling baked on a lemon and butter shortbread and dusted with confectioner sugar

Small (12 pieces) \$18.00 | **Large** (24 pieces) \$36.00

Parfaits Cups

Flavors: Banana Pudding | Lemon Meringue

9oz \$4.00 | **12oz** \$6.00





DESSERT/SWEETS Table Menu

Mini Desserts

	Per Piece
Chocolate Covered Strawberries	\$2.00 - \$3.25
Chocolate Covered Pretzels	\$1.50
Mini Banana Pudding Parfaits	\$2.00
Mini Lemon Meringue Parfaits	\$2.00
Mini Peach Cobbler Martini	\$2.25
Brownies (with or without nuts)	\$1.50
Lemon Squares	\$1.50
Cheesecake Bites: Caramel Apple (Alcohol Infused)	\$2.50
Cheesecake Bites: Strawberry Sweet Potato Key Lime	\$2.00
Mini Bundt Cakes: Cream Cheese Chocolate Red Velvet Carrot Rum (Alcohol Infused)	\$1.50
Mini Cupcakes: Chocolate Red Velvet Lemon Sweet Potato Raspberry Lemonade	\$1.50
Mini Cupcakes: Peanut Butter Carrot Margarita (Alcohol Infused)	\$1.50
Mini Pies: Key Lime (seasonal) Apple Sweet Potato Coconut	\$2.25
Mini Pies: Pecan	\$2.60
Cookies: Almond Joy Double Chocolate (with or without walnut) Sweet Potato Dreamsicle	\$1.50

Option #1 Feeds 20 Guest

1 – Single Layer Cake with 3 Mini Dessert Menu items (3 dozen mini's)

Or

4 Mini Dessert Menu Items

Option #2 Feeds 50 Guest

2 Tier Cake or 9" Cheesecake with 4 Mini Dessert items

Or

5 Mini Dessert Menu Items

Option #3 Feeds 75 Guest

2 dozen each of 7 Mini Dessert Items

*Add a cake or whole Cheesecake for additional charges

