

HOURS
Monday - Friday
8am - 3pm



**COFFEE
COMMUNITY
CONNECTION**

CATERING

Continental Breakfast

6 Croissants with jelly and butter	\$12
6 Fresh-baked muffins	\$12
6 Danish	\$15
6 Bagels with cream cheese	\$16
Vegan Oatmeal w/ brown sugar & raisins (10 servings)	\$15
Fresh fruit bowl (10 servings)	\$30

Hot Breakfast: Create-Your-Own

Choose one option from egg, meat, and starch items for \$6.50 per guest; 12 guest minimum
Add an extra meat for \$1.00 per guest | Add an extra starch for \$0.50 per guest

Scrambled Eggs

Fluffy Scrambled Eggs
2 eggs per guest

Cheesy Scrambled Eggs
2 eggs per guest
Add \$0.25 per guest

Meats

Pork Sausage Links
2 per guest

Smoked Bacon Slices
2 per guest

Turkey Sausage Patties
2 per guest
Add \$0.50 per guest

Starch

Buttery Grits

Buttermilk Biscuits

Skillet Potatoes
Fire-roasted red skin potatoes with red and green bell peppers, and onions
Add \$0.50 per guest

Sandwiches & Salads

Box Lunch (minimum 6) \$6.50

Your choice of:
sandwich or house salad
fresh-baked cookie
bag of chips

Sandwich Choices:

- **Turkey & Cheese Croissant**
Deli turkey meat, monterey jack, tomato, spinach on a butter croissant
- **Veggie & Cheese Croissant**
Spinach, monterey jack, tomato on a butter croissant

Sandwich Tray (serves 6-8 people) \$34

12 Sandwich halves mix & match your sandwich choices
8 bags of chips

Salad:

- **House Salad**
Romaine lettuce, spinach leaves, boiled egg, sliced cucumbers, tomatoes, topped with croutons and your choice of salad dressings. Add diced chicken for an additional \$2

WHAT YOU NEED TO KNOW

- Please place orders 48 hours in advance
- 50% nonrefundable deposit at order placement; balance due at order pickup
- Tableware, condiments, and serving utensils supplied with all orders
- Credit cards, checks, and cash accepted
- Local delivery available for an additional fee
- Hot menu items are packed in disposable aluminum pans (half or full pans) with aluminum lids
- Chafing dishes are highly recommended to keep hot menu items warm: Chafing Stand with Deep Steam Table Pan \$4.00; Can of 2-Hour Sterno \$2.50

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Drinks (1 gallon containers)

Fresh-brewed coffee (regular or decaf)	\$24
Iced coffee (regular or decaf)	\$24
Black iced tea	\$15
Classic lemonade	\$15
Strawberry lemonade	\$21
Orange juice	\$21

Hot Dinners: Create-Your-Own

Choose 1 entrée & 2 sides for \$7.95 per guest; 12 guest minimum
Add an extra side for \$1.25 per guest | Add a bread item for \$0.50 per guest

Entrees

Baked Chicken

Boneless chicken breast served in a delicious lemon herb sauce

Meat Loaf

Homemade-style meat loaf served with a tangy tomato-BBQ sauce

Salisbury Steak

Individual Salisbury Steaks made from lean ground beef and specially seasoned in rich, homestyle gravy.

Salmon

Wild caught salmon fillet with a lemon twist.
Add \$0.50 per guest

By the Pan

Italian Sausage Lasagna

Lasagna pasta generously layered with ricotta, parmesan, romano and mozzarella cheeses with Italian sausage Serves 10 \$45

6 Cheese Lasagna

Italian Style lasagna in a delicious tomato sauce layered in ricotta, parmesan, romano, asiago, cottage and mozzarella cheese Serves 10 \$45

Macaroni & Cheese

Homestyle mac 'n cheese with a rich cheddar flavor Serves 8 \$24

Starch Sides

Mashed Potatoes

Buttery mashed skinless white potatoes

Oven Roasted Potatoes

Wedged red potatoes seasoned with rosemary and garlic

Rice Pilaf

Premium wild rice blend and orzo

Skillet Potatoes

Fire-roasted red skin potatoes with red and green bell peppers, and onions Add \$0.50 per guest

Vegetable Sides

Green Beans

Grade A cut steamed green beans

Mixed Vegetables

Blend of steamed carrots, corn, peas, and green beans

Carrots

Grade A fancy coin-cut steamed carrots

Broccoli

Grade A young and tender steamed broccoli

Garden Salad

Romaine lettuce, tomatoes, red onion, and cucumbers with choice of dressing

Breads

Buttered Dinner Roll

Mini Croissants

Garlic Bread