GILMORE CATERING

breakfast

All pricing is per person unless otherwise noted, all prices subject to sales tax and a 20% gratuity

continental breakfast

Continental Breakfast 6.50
assorted pastries, bagels, cream cheese, fruit preserves, grapes, bananas, juices, coffee, tea

Deluxe Continental Breakfast 7.50
assorted pastries, bagels, cream cheese, fruit preserves, sliced fruit platter, yogurt, granola, juices, coffee, tea

Good Start Continental Breakfast 10.50
assorted pastries, bagels, cream cheese, fruit preserves, sliced fruit platter, yogurt, granola, assorted quiche or breakfast pizza, juices, coffee, tea

Healthy Breakfast 6.75
yogurt and granola, sliced fresh fruit, banana muffins, blueberry muffins, whole grain bagels, juice, coffee, tea

hot breakfast buffets

include juice and coffee

Beer Lovers Breakfast 13.75
denver style egg frittata, spent grain waffles, maple malt syrup, biscuits and local sausage gravy, hopped breakfast potatoes, applewood smoked bacon, doughnuts

Hearty Breakfast 12.75
sliced fruit platter, egg frittata, breakfast potatoes, muffins, choice of sugar ham, applewood smoked bacon, or apple maple sausages

Light And Quick Breakfast 9.50
sliced fruit, breakfast potatoes, assorted quiche

Southwestern 12.75
chorizo-egg tortillas, ancho sauce, braised chard, potatoes, jalapeno bacon, salsa, fresh avocado, breakfast breads

hot plated breakfasts

include fresh fruit salad, juice and coffee

Piperades 10.50
choose one of the following: redskin and buttermilk bleu cheese, natural steak and cremini mushroom, denver style, applewood bacon and local cheddar, spinach and feta, or smoked sausage and peppers

Quiche 9.50
choose one of the following: applewood bacon and local cheddar, black forest ham and smoked gouda, lorraine, broccoli and local cheddar, rancheros, spinach

and feta

Seared Spanish Omelets 9.50
potato confit, scallions, caramelized fennel, prosciutto

chef attended breakfast stations

add to any breakfast buffet for 4.95

Belgium Waffle Station 7.95
fresh berries, michigan maple syrup, whipping cream

Omelet Station 8.95
chef made to order omelets with choice of fillings

breakfast beverages

all items are based on consumption

Bottled Iced Tea 3.50 each
Bottled Water 2.00 each
Canned Soda 2.00 each
Coffee 1.75 per person
Hot Tea 1.75 per person
Juice 1.75 per person
Red Bull 3.50 each

lunch

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plated entree salads

ADD TO ANY SALAD
grilled chicken- 2.50
roasted salmon- 4.95
petit flat iron steak- 5.95
grilled shrimp- 4.95
seared tuna- 5.95
striped bass- 6.95
grilled tempheh- 3.50

Arugula And Citrus Salad 5.95
fennel, arugula, toasted almonds, jicama, citrus filet, dijon vinaigrette

Caesar Salad 6.50
romaine wedge, lolla rossa, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar

Caprese Salad Platter 6.95
vine ripe tomatoes, mozzarella, arugula, balsamic reduction, extra virgin olive oil

Cherry Walnut 6.50
baby lettuce, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

Farm Greens Salad 5.95
baby red oak, green oak, lolla rossa, carrot and radish shreds, cucumbers, grape tomatoes, lemon-chive vinaigrette

Panzanella And Mozzarella Salad 6.95
mozzarella, peppers, grape tomatoes, focaccia croutons, olives, basil, lemon-chive vinaigrette

Roasted Tomato And Cipollini Salad 6.95
roasted tomatoes, torn basil leaves, cipollini onions, ricotta salata, radicchio, pinenuts, lolla rossa, sea salt, extra virgin olive oil

Tabbouleh 5.95
tomato, cucumbers, onion, mint, parsley, fresh lemon juice, extra virgin olive oil

savory pies and quiches

12.95
choice of one of grammy's savory pies or quiches, includes house side salad and spent grain rolls

Chicken, Bacon And Tomato Quiche
pulled chicken, smoked bacon, tomatoes, eggs, cheese

J.W. Rose Gluten Free Savory
ground chicken, ricotta, mozzarella, eggs, spaghetti squash crust

Old Fashioned Chicken
chicken, artichokes, cheese, onions, eggs

The Gardener's Special Quiche
fresh garden vegetables, cheese, eggs

Tuscan
italian sausage, cheese, spinach, onions, eggs

express lunch buffets

available until 4:30pm monday - friday

American Barbecue Buffet 15.50
grilled barbecue chicken breast, barbecue pork, molasses baked beans, confetti corn, silver dollar rolls, redskin potato salad

Asian Buffet 14.50
orange chicken stir fry and noodles, teriyaki beef stir fry and brown rice, crispy asian salad, asian steamed buns

Mediterranean Buffet 13.50
chicken florentine, baked primavera pasta, caesar salad, tuscan green beans, house garlic bread

Tex Mex Buttfet 15.50
chicken tango, braised pork, refried beans, vera cruz rice, local flour tortillas, lettuce, diced tomatoes, jalapenos, cilantro sprigs, chihuahua cheese, sour cream, pico de gallo, tortilla corn chips (add guacamole 1.00)

deli style lunches

Boxed To Go Lunches 7.95
choice of half sandwich from our wraps and sandwiches menu, sun chips, pasta salad, fresh fruit, fresh chocolate chip cookie

Build Your Own Deli Platters 12.75
roasted beef, sugar cured ham, smoked turkey, assorted farm country sliced cheese, lettuce, tomatoes, shaved onions, house bread and butter pickles, fresh baked sliced breads, pasta salad, sun chips, fresh chocolate chip cookies

Wrapped Platter 13.95
choose your favorite or a chef's combination platter from our wraps and sandwiches menu, also includes pasta salad, sun chips, cookie tray (2 per person)

wraps and sandwiches

B.L.T. Sandwich
6 grain organic bread, vine ripe tomatoes, farm country raw milk cheddar, applewood smoked bacon, arugula, frisee, mustard vinaigrette

Bang Bang Chicken Wrap
crispy noodles, fresh herb salad, sweet and spicy chicken, vietnamese slaw

Cherry Walnut Chicken Salad Wrap
michigan dried cherries, grilled chicken breast, red onions, candied walnuts, balsamic vinaigrette, baby farm greens

Chicken Caesar Wrap
romaine, parmesan reggiano, red onions, croutons, house ceasar dressing

Curried Chicken Salad Wrap
marinated garbanzo bean salad, pita wrap

Seafood Salad Wrap
lobster, crab and shrimp salad, avocado, citrus roasted fennel, arugula salad

Shaved Ham And Cheese
sugar cured ham, beemster's gouda, old beck extra sharp mustard, shaved apple salad

T.B.A.
local sourdough, smoked turkey breast, avocado, provolone, old beck dijon, applewood smoked bacon, arugula

appetizer

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display boards

priced per person

Antipasto Platter 4.95
spicy capicola, prosciutto di parma, genoa salami, marinated mushrooms, olives, grilled artichokes, roasted red peppers, marinated ciliegini mozzarella, beemster's gouda, farm country white cheddar, artisan bread

Farm Market Crudite 2.50
baby carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumber, lemon thyme hummus

Fruit Board 2.75
cantaloupe, honeydew, watermelon, fresh berries, golden pineapple, dried fruits, almonds, raw honey

Garlic Parsley Jumbo Shrimp Cocktail 2.75
gingered cocktail sauce, lemon wedges

Hand Crafted And Artisan Cheese Board 4.00
rothkase buttermilk bleu cheese, beemster's gouda, drunken porter, farm farmhouse cheddar, mozzarella ciliegini, farm country cheese curds, seasonal jam, spent grain crackers, dried fruits

Local Charcuterie Platter 3.50
local sausages, salami, cured meats, house b&b pickle, cornichons, old beck extra sharp mustard, spent grain crackers

Local Michigan Cheese Board 4.00
zingerman's lincoln log, reny picot gouda, rothkase buttermilk bleu cheese,

rothkase rofumo, farm country raw milk white cheddar, farm country cheese curds, seasonal jam, spent grain crackers, dried fruits

Smoked Salmon Side 3.75
spent grain crostini, mustard creme fraiche, fresh horseradish, caper-apple aioli, red onions

Sushi Platter 4.50
assortment of nigriri, maki & california rolls, sweet soy wasabi gel, pickled ginger

cold appetizers

price per piece

Achiote Shrimp Shooter 2.50
achiote spiced shrimp, avocado, pico de gallo, corn tortilla crisp

Apricot Chicken Lettuce Wrap 2.00
dried apricot, grilled chicken, cashews, balsamic onions, madeira reduction, endive

Crab Salad Cone 2.75
crab salad, chive, lemon aioli, tomato cone

Curried Chicken Salad Spoon 2.00
golden raisins, garbanzo beans, micro cilantro, toasted caraway

Garlic Parsley Shrimp & Chilled Melon Bisque 2.75
parsley chive oil

Goat Cheese Stuffed Date 1.50
local cheese, smoked local bacon, almond dust, local honey

Lobster & Tomato Gazpacho Shooter 3.00
tarragon oil, herb toast

Marinated Caprese Skewer 1.75
grape tomatoes, mozzarella, basil, sea salt, smoked peppercorns, pipette of balsamic vinaigrette

Michigan Cherry & Chicken Martini 2.50
local goat cheese, grilled chicken, michigan cherries, honey gelee cubes, cherry chive vinaigrette

Natural Beef Carpaccio Cone 2.25
all-natural beef, white truffle aioli, forest mushroom relish, sprouts, spanish cone

Seafood Ceviche 2.75
lobster, shrimp, orange, ginger, roasted fennel, micro salad

Shrimp Lollipop 2.50
horseradish pickled pearl onions, crispy beet threads, pipette of bloody mary

Smoked Trout Stuffed Pepper 2.25
michigan trout, capers, golden raisins, toasted caraway

Southwestern Bean Cone 2.00
black, red & white beans, scotch bonnet peppers, roasted tomato, cholula aioli, micro cilantro, tomato cone

Tortellini Kabob 2.00
roasted tomato, grilled artichoke, basil-chive oil

hot appetizers

price per piece

Black Bean & Corn Farro Tostado 2.00
salsa verde, avocado, cilantro

Buffalo Shrimp Shooter 2.75
shaved celery, brown butter panko crumbs, bleu cheese dressing

Cedar Springs Pork & Fennel Sausage Skewer 2.25
basil aioli, house marinara

Citrus & Green Tea Chicken Satay 2.50
thai peanut sauce, scallion, cilantro

Coney Island Pigs In A Blanket 2.25
mini franks, sauerkraut, old beck sweet jalapeño mustard

Creole Chicken & Andouille Skewers 2.50
grilled chicken, delski's andouille sausage, anaheim peppers, onions, creole aïoli

Forest Mushroom Cappuccino 2.25
three mushroom bisque, rosemary-onion creme fraiche, herb toast

Four Cheese Macaroni Bites 2.25
tomato coulis, crispy bacon

Ginger & Lemon Grass Pork Pot Stickers 2.50
pho broth, pickled root vegetable, black vinegar

Goat Cheese & Caramelized Onion Tartlet 2.25
sweet onions, zingerman's goat cheese, pear-fig compote, tartlet shell

Grilled Lamb Kabab 2.75
pita bread, curried yogurt dip

Gruyere & Mushroom Duxelle Tartlet 2.25
forest mushroom duxelle, caramelized shallots, gruyere cheese, herb tart shell

Housemade Meatballs 2.50
choice of rustic italian sauce or root beer barbecue sauce (2 piece per person)

Jumbo Chicken Wings 2.75
choice of chipotle barbecue, buffalo or sweet barbecue (2 piece per person)

Lentil Falafel Croquettes 2.00
tomato chutney, toasted almonds, pickled onions, cilantro

Lobster Mango Quesadilla 2.75
langoustine lobster, mango, cive, brie, anaheim chili, sweet chili aioli

Mini Chicken Tango Tostada 2.25
tango chicken, herb salad, queso fresco

Shrimp Di Parma 3.00
jumbo shrimp, prosciutto di parma, dried apricot, basil, old becks honey comb dijon

Smoked Duck Quesadilla 2.75
smoked duck bacon, jalapeno, chive, corn, onion, local cheddar, cherry barbeque

Steak & Potato Skewer 2.50
new potato, beef, pepper, honey balsamic glaze

Tailgater Pigs In The Blanket 2.25
detroit chili, shaved pickles, yellow mustard

Tamarind Glazed Shrimp Kabob 2.75
jumbo shrimp, figs, green chili peppers

dips and spreads

priced per person

Baked Crab Fondue 3.00
warm spent grain bread

Brie Wrapped In Phyllo 2.25
choice of local raw honey and almonds or natural michigan maple syrup and walnuts

Cucumber & Kefir Dip 2.00
curried cauliflower, warm pitas

Grape Tomato Bruschetta 2.50

fresh perlini mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, herbed crostini

Guacamole & Salsa 1.75
tortilla chips, house guacamole, and pico de gallo

Honey Black Pepper Goat Cheese Fondue 2.50
sweet potato chips

Hummus Platter 2.00
roasted tomato-basil hummus, charred scallion hummus, garlic-white bean hummus, warm naan bread

Smoked Trout Dip 2.75
pumpernickle toast, sherry golden raisins

Spinach Artichoke Dip 2.00
herb toasted pita bread

sliders

priced per slider

Angus Beef Slider 2.75
bread and butter pickles, old beck dijon, heinz ketchup, farm country raw milk cheddar

Buffalo Chicken Slider 2.75
shaved celery, bleu cheese dressing

Mini Chicken Panini 2.75
grilled chicken, bacon, avocado, pesto aioli, tomato, provolone

Mini Chili Dogs 2.75
detroit style chili, shredded pickles, old becks jalapeno mustard

Mini Grilled Bacon & Cheese 2.50
tomato coulis

Mini Reuben Panini 2.75
shaved corn beef, sauerkraut, swiss, thousand island

Mini Smoked Pork Torta 2.75
avocado, roasted anaheim chili, chihuahua cheese, mayo

Mini Veggie Burger 2.50
serrano tomato chutney, avocado, torrilla shreds, chihuahua cheese

Root Beer Barbecue Pulled Pork Slider 2.75
classic slaw, crispy onions

american appetizer station

12
priced per person

Carved Barron Of Beef
thinly shaved beef, brioche roll, old beck dijon, caramelized garlic spread, horseradish

Spinach Arichoke Dip
herb toasted pita bread

Tailgater Pigs In A Blanket
detroit chili, shaved pickles, yellow mustard

latin america appetizer station

10.00
priced per person

Mexico City Taco Stand
fresh masa tortilla, cilantro, braised potatoes and chard, roasted pork, salsa verde, pico de gallo, chihuahua cheese, jalapenos, onion, fresh lime

Mini Chicken Tango Tostada
tango chicken, herb salad, queso fresco

Southwestern Bean Salad Cone
black, red & northern beans, scotch bonnet peppers, roasted tomato, cholula aioli, micro cilantro, edible spoon

paella appetizer station

10.00
priced per person. choose between the traditional paella, or the chorizo & chicken paella. the tomato bruschetta, and the roasted garlic & white bean canape come with the station.

Chorizo & Chicken Paella
chorizo, chicken thigh, garden vegetables, roasted tomatoes

Roasted Garlic & White Bean Canape
roasted red peppers, basil, tarragon gastrique

Tomato Bruschetta
grape tomato, fresh perline mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, herbed crostini

Traditional Paella
shrimp, mussels, chicken, chorizo, garden vegetables, tomatoes

pan asian noodle appetizer station

10.00
priced per person. choose either the pork ramen or the thai shrimp. ginger & lemon grass pork pot stickers come with the station.

Chef Attended Pork Ramen
pork belly, pork ramen broth, shiitake, apple, cilantro, toasted sesame, nori

Chef Attended Thai Shrimp Noodles
shrimp, lemongrass ginger broth, glass noodles, cilantro, lime, chili, nori

Ginger & Lemon Grass Pork Pot Stickers
pho broth, pickled root vegetables, black vinegar

cold canapes

priced per piece

Goat Cheese & Grape Reslish Canape 1.50
goat cheese mousse, green & red grape relish, toasted almond, chardonnay drizzle, focaccia

Middle Eastern Garbanzo Bean Canape 1.50
marinated garbanzo beans, kefir cheese, cilantro, fried pita points

Mini BLT Canape 1.50
cherry tomato, frisee, speck bacon, basil aioli, parmesan puff toast

Peach & Brie Canape 1.50
local brie, peaches, crushed hazelnuts, honey balsamic drizzle, toast round

Roasted Garlic & White Bean Canape 1.50
roasted red peppers, basil, tarragon gastrique

Smoked Salmon Canape 1.75
smoked salmon, lemon caper aioli, horseradish, crispy potato

Tuscany Tuna Canape 1.75
tuscan tuna salad, arugula, puff pastry toast

cold tartines
priced per piece

Duck Tartine 2.00
smoked duck bacon, shiitake, raisins, goat cheese, spent grain cracker bread

Lobster Tartine 2.00
lemon aioli, tomato, bibb, basil oil, focaccia

Roasted Tomato & Garlic Confit Tartine 1.75
parmesan aioli, baby lettuce, white balsamic drizzle, focaccia

Shaved Ribeye Tartine 1.75
herb cheese, mushroom conserva, arugula, multigrain

Smoked Pork Tartine 1.75
cornichons, dijon aioli, cider vinaigrette, romaine, french bread

hot canapes
priced per piece

Mini Crab Cake 2.25
spent grain cracker, apricot mostarda, aioli, micro salad

Moroccan Salmon Capane 1.75
spiced salmon, marinated garbanzo beans, curry aioli, cilantro, pita toast, scallion

Roasted Tomato & Mozzarella Canape 1.75
honey balsamic drizzle, focaccia toast, shaved basil

Smoked Pork & Potato Skin Bite 1.75
smoked pork shoulder, sea salt red skin potato, dijon maple glaze, local cheddar

curry appetizer station
10.00

Cucumber & Kefir Dip
curried cauliflower, warm pita

Hummus Platter
roasted tomato-basil hummus, charred scallion hummus, garlic-white bean hummus, herb pita bread

Yellow Chicken Curry
chicken breast, potato, garbanzo beans, peas, red peppers, scallions, chili peppers, warm naan bread

mediterranean appetizer station
10.00

Antipasti Platter
spicy capicola, prosciutto di parma, genoa salami, marinated mushrooms, olive, grilled artichokes, roasted red peppers, marinated ciliegini mozzarella, beemster's gouda, farm country white cheddar, artisan bread

Grape Tomato Bruschetta
fresh perlini mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, herbed crostini

Local Pork & Fennel Sausage Skewer
marinara basil aioli

butler

Includes rolls, butter, all pricing is per person unless otherwise noted, all prices subject to sales tax and a 20% gratuity

salads

Caesar Salad 2.50
romaine heart wedge, baby red oak, shaved parmesan reggiano, herb crouton, red onion ribbon, house caesar

Caprese Salad 3.00
vine ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

Cherry Walnut Salad 2.75
baby lettuces, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

Farm Greens Salad 2.00
baby red oak, green oak, lolla rossa, carrots, radish shreds, cucumbers, grape tomatoes, lemon chive vinaigrette

French Bean & Tomato Salad 3.00
hericot verts, grape tomatoes, tender frisee, radishes, chive oil, creme frache, chardonnay vinegar

Panzanella And Mozzarella Salad 3.00
mozzarella, peppers, grape tomatoes, focaccia croutons, olives, basil, arugula, lemon-chive vinaigrette

Roasted Tomato And Cipollini Salad 3.00
roasted tomatoes, torn basil, cipollini onions, ricotta salata, radicchio, pinenuts, lolla rossa, sea salt, extra virgin olive oil

Toasted Farro & Quinoa Salad 2.75
dried michigan cherry, water chestnut, arugula, shaved parmesan, scallion, raw honey dijon vinaigrette

Warm Fingerling Potato Salad 2.75
pea tendrils, grape tomato, shaved fennel, sea salt fingerings, dijon vinaigrette

entrees

pricing subject to change for side substitutions

8 Oz. Beef Tenderloin 31.95
forest mushroom conserva, smoked bleu cheese butter, farm country cheddar cheese scalloped potatoes, sauteed green beans

8 Oz. Grilled Flat Iron Steak 19.50
house steak sauce, garlic-chive mashed potatoes, chef's vegetable

Amber Ale Brasied Pot Roast 18.75
natural gravy (served table side), yukon mashed potatoes, roasted baby carrots

Applewood Bacon Wrapped Chicken 16.95
apricot cherry mostarda, gingered sweet potato mash, jade beans

Braised Short Ribs 19.95
pan sauce demi, butter whipped potatoes, steamed rainbow carrots

Filet Cut 8 Oz. New York Strip 25.95
smoked peppercorn demi, roasted tomato and white bean quinoa, asparagus

Grilled Chicken Florentine 16.75
wilted spinach, feta, tomato coulis, extra virgin olive oil, roasted tomato-white

bean quinoa

Grilled Chicken Marsala 16.95
marsala forest mushroom chicken demi, gouda scalloped potatoes, asparagus

Harrietta Trout Farms Michigan Trout 19.95
lemon caper vinaigrette, haricot verts, wild mushroom farro

Herb Roasted Chicken Breast 16.75
boursin balsamella sauce, sauteed mushrooms, garlic chive mashed potatoes, sauteed green beans

Herb Rolled Pork Loin 16.75
seasonal chutney, port wine and cider glaze, grilled asparagus, gingered sweet potato mash

Lemon Herb Chicken Breast 16.75
herb toasted bread crumbs, lemon caper sauce, roasted tomato & white bean quinoa

Moroccan Spiced Salmon 19.95
tomato serrano chutney, coriander spiced green lentils

Mushroom & Leek Quinoa Stuffed Chicken Breast 17.95
rosemary chicken demi, sauteed spinach, cauliflower mashed

Oregano And Cracked Pepper Roasted Chicken 16.75
lemon-garlic beurre blanc, sweet corn-black bean farro, roasted baby zucchini, oranges

Parsley Petit Lamb Chops 36.95
apricot marmalade, coriander spiced green lentils, tandoori cauliflower

Roasted Parsley Salmon 19.95
tomato caper relish, roasted fingerling potatoes, fennel, baby zucchini

Smoked Pork Roast 17.95
house root-beer barbeque, cheddar gratin potato, grilled asparagus

vegetarian entrees

Butternut Squash Ravioli 17.95
melted fennel, toasted hazelnut, frisee, apple & green tea gastrique

Garbanzo & Green Lentil Stack 17.50
tomato chutney, curried cauliflower, herb salad

Grilled Portabella Steak 18.50
roasted fingerlings, apple, mustard greens, toasted almonds, wilted arugula, mulled wine gastrique

Root Vegetable Gratin 18.50
onion rosemary cream, roasted broccoli, grilled scallions

Spinach And Basil Gnocchi 16.95
sauteed spinach, roasted tomatoes, forest mushrooms, red onions, red peppers, fennel, mirepoix demi

Tandoori Roasted Cauliflower 17.95
curried summer bean ragout, rehydrated raisins, cilantro oil

combination plates

pricing subject to change for side substitutions

Filet Cut Petit New York Strip & Michigan Trout 25.95
filet cut petit new york strip: smoked peppercorn demi - with - michigan trout: lemon vinaigrette, garlic chived mashed potatoes, sauteed green beans

Grilled Flat Iron Steak And Florentine Chicken Breast 24.95
grilled petit flat iron steak: house steak sauce - with - chicken florentine: wilted

spinach, feta, tomato coulis, extra virgin olive oil, gouda scalloped potatoes, sauteed green beans

Petit Filet & Parsley Roasted Salmon 28.95
petite filet: forest mushroom conserva, smoked bleu cheese butter - with - parsley roasted salmon: tomato caper relish, farm country cheddar cheese scalloped potatoes, sauteed green beans

Roasted Chicken And Parsley Roasted Salmon 23.95
roasted chicken: lemon caper sauce, bread crumbs - with - parsley roasted salmon: tomato caper relish, wild mushroom farro, roasted asparagus

buffet

Option 1 - 19.95/person - includes two salads, two sides, one entree, option 2 - 21.95/person - includes one salad, two sides, two entrees, option 3 - 24.95/person - includes two salads, two sides, two entrees, all prices subject to sales tax and a 20% gratuity, family style option add 1.50 per person, buffet includes: house spent grain rolls & butter

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sides

Beemster's Gouda Scalloped Potatoes

Butter Whipped Potatoes

Cauliflower Mashed Potatoes

Coriander Spiced Green Lentils

Curried Bean Ragout

Farm Country White Cheddar Scalloped Potatoes

Garlic And Chive Mashed New Potatoes

Gingered Sweet Potato Mash

Michigan Maple Glazed Carrots

Roasted Asparagus
lemon butter, sauteed shallots

Roasted Fingerlings
mustard greens, carrots, pearl onions

Roasted Fingerlings And Caramelized Fennel

Roasted Tomato & White Bean Quinoa

Rothkase Bleu Cheese Scalloped Potatoes

Sauteed Green Beans
cipollini and cremini caps, basil butter

Sea Salt Roasted Smashed Potatoes

Seasonal Oven Roasted Vegetables
fall-winter: roasted winter squashes and fennel, spring-summer: roasted summer squash and zucchini

Seasonal Vegetable Hash
fall-winter: root vegetable hash, spring-summer: jade bean and asparagus

Sweet Corn And Bacon Grits

Sweet Corn And Black Bean Farro

Tandoori Spiced Cauliflower
golden raisins

Tuscan Bread Pudding
tomato, olives, eggplans, parmesan, pesto

Wheat Berry Rice
long grain rice, wheat berry, spinach and tomato pasta

Wild Mushroom Farro

entrees

Amber Ale Braised Pot Roast
natural gravy, mirepoix vegetables

Applewood Bacon Chicken
apricot and cherry mostarda

Baked Garden Vegetable Pasta
house tomato sauce, garden vegetables, parmesan reggiano

Beef Bolognaise & Farfelle

Braised Beef
barley, pearl onions, english peas, red wine sauce

Brewer's Meat Loaf
house ketchup

Carved Beef Tenderloin add 6.95
pan drippings demi, house steak sauce

Carved Leek, Apple & Mushroom Stuffed Pork Loin
cider pork demi

Carved Old Beck Honeycomb Dijon Pork Loin
cider pork demi, seasonal chutney

Carved Sea Salt And Roasted Garlic Prime Rib add 3.95
pan drippings demi, house steak sauce

Carved Smoked Beef Brisket add 2.95
house barbeque, old beck classic dijon

Carved Strip Loin add 3.95
smoked peppercorn demi, horseradish and garlic sauce

Carved Turkey
sage chicken demi, seasonal chutney

Chicken & Butter Bean Cassoulet

Four Cheese Macaroni & Cheese
parmesan bread crumbs

Grilled Chicken Florentine
wilted spinach and feta, tomato coulis, extra virgin olive oil

Grilled Chicken Marsala
forest mushroom chicken demi

Grilled Thyme Chicken
root-beer chicken demi, fig, fennel

Herb Roasted Chicken Breast
boursin balsamella sauce, cremini mushroom

House Chicken And Basil Lasagna

House Vegetarian Lasagna

Lemon Herb Chicken
lemon caper sauce, bread crumbs

Local Italian Sausage
fingerlings, pepers, braised greens, dijon sauce

Moroccan Spiced Salmon
lemon extra virgin olive oil, citrus tabbouleh

Oregano Roasted Chicken
lemon garlic beurre blanc

Pork & White Bean Cassoulet

Roasted Parsley Salmon
tomato caper relish

Smoked Pork Shoulder
house root-beer barbecue

Yellow Chicken Curry
chicken, fingerlings, onions, peppers

salads

Caesar Salad
romaine heart wedge, baby red oak, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar

Caprese Salad Platter
vine ripe tomatoes, basil, mozzarella, arugula, balsamic reduction, extra virgin olive oil

Cherry Walnut
baby lettuces, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

Farm Greens Salad
baby red oak, green oak, & lolla rossa, carrot and radish shreds, cucumbers, grape tomatoes, lemon-chive vinaigrette

French Bean & Tomato Salad
haricot verts, grape tomatoes, tender frisee, radishes, chive oil, creme fraiche, chardonnay vinegar

Panzanella And Mozzarella Salad
mozzarella, peppers, grape tomatoes, focaccia croutons, olives, basil, arugula, lemon-chive vinaigrette

Roasted Tomato And Cipollini Salad
roasted tomatoes, torn basil leaves, cipollini onions, ricotta salata, radicchio, pinenuts, lolla rossa, sea salt, extra virgin olive oil

Toasted Farro & Quinoa Salad
michigan cherries, water chestnut, arugula, shaved parmesan, scallions, raw honey dijon vinaigrette

Warm Fingerling Potato Salad
pea tendrils, grape tomatoes, shaved fennel, sea salt fingerlings, dijon vinaigrette

backyard barbecue

Available from memorial day to early october or until weather permits. backyard barbeque buffets disposable dinnerware and country time lemonade, grill rental will be added to the final bill, all pricing is per person unless otherwise noted, sales tax and a 20% service charge apply

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family picnic

14.95
includes choice of two entrees, three sides, jalapeno cornbread biscuits, and countrytime lemonade. additional entrees 4.00 per person.

Delski's Italian Sausages

Four One Vienna Beef Franks

Franks Beer Braised Brats

with peppers and onions

Gilmore Collection Steak Burgers

House Veggie Burgers

Marinated Chicken Breast
caesar or barbecue

from the smoker

15.95
includes choice of two entrees, three sides, jalapeno cornbread biscuits, and countrytime lemonade. additional entrees 7.95 per person. includes house barbecue sauce and carolina barbecue sauce.

1/2 Rack Of Baby Back Ribs add 2.95

Smoked & Grilled Beef Brisket add 3.95

Smoked 8 Piece Chicken

Smoked Pork Butts

Smoked Salmon Sides add 3.95

large satays & kebabs

16.95
includes choice of two entrees, three sides, jalapeno cornbread biscuits, and countrytime lemonade. additional kebabs 6.95 per person.

Chili Lime Chicken Satay
salsa verde

Green Tea And Citrus Chicken Skewer
thai peanut sauce

Kefta Kebabs
tomato chutney

Korean Kalbi Pork
satay kogi barbecue

Local Pork And Fennel Sausage Skewer
basil aioli

Middle Eastern Lamb Skewer
tzatziki sauce, tabbouleh, pita bread

Singapore Chicken Satay
red chili sauce

Thailand Orange Strawberry Shrimp Satay
chili cilantro peanut sauce

salads and sides

add an additional for 2.50

Baked Four Cheese Mac And Cheese

Caprese Stack Salad
vine ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

Chef's Pasta Salad
cavatappi pasta, fresh garden vegetables, local cheese, light vinaigrette

Cherry Walnut Salad
baby lettuces, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

Farm Greens Salad

baby red oak, green oak, lolla rossa, carrot and radish shreds, cucumbers, grape tomatoes, lemon-chive vinaigrette

French Bean & Tomato Salad
haricot verts, grape tomatoes, tender frisee, radishes, chive oil, creme frache, chardonnay vinegar

Fresh Fruit Salad
melon, pineapple, local berries, grapes, mint

Grilled Baby Potato
sea salt, roserady, garlic oil

Grilled Corn On The Cob
melted butter

Grilled Vegetables
grilled eggplant, zucchini, squash, red peppers, green peppers, red onions, basil butter

Loaded Potato Salad
redskin potatoes, applewood bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

Molasses Baked Beans

Roasted Fingerlings
mustard greens, carrots, pearl onions

Roasted Tomato & White Bean Quinoa

Southwestern Potato Salad
roasted garlic, white onion, sweet corn, black beans, jalapeño, cilantro vinaigrette

Sweet Corn & Bacon Grits

Sweet Corn & Black Bean Farro

Toasted Farro & Quinoa Salad
dried cherries, michigan water chestnut, arugula, shaved parmesan, scallions, raw honey dijon vinaigrette

Tortilla Chips And Fresh Salsa

Warm Fingerling Potato Salad
pea tendrils, grape tomatoes, shaved fennel, sea salt fingerlings, dijon vinaigrette

Wild Mushroom Farro

wood fired pizza cart

9.50 per pizza
50 pizza minimum, 150.00 culinary fee applies, choice of three meats, two sauces, and seven toppings

Meat Toppings
pepperoni, frank's italian sausage, delski's andouille, grilled chicken breast, applewood smoked bacon, pulled pork, sugar cured ham

Sauces
rustic tuscan red sauce, basil pesto, chipotle barbecue, garlic herb oil, aflredo

Toppings
fresh spinach, green peppers, cremini mushrooms, red onions, basil, fresh tomato, pineapple, black olives, slow roasted tomatoes, roasted garlic, fresh asparagus, artichokes (add .50 per person), fresh mozzarella (add .50 per person)

pig roast

14.50
150.00 roaster rental will be applied to invoice, 50 person minimum

Choice Of Three Sides

Cornbread Biscuits
Local Pork Smoked Over Pecan Wood
Roasted 8 Cut Chickens add 2.50

picnic style desserts
priced per dessert

Cast Iron Skillet Cobbler 4.95
assorted fruits, whipped cream
Classic Shortcake Bar 4.95
fresh strawberries, blueberries, peaches, whipped cream, buttermilk biscuits
Cranes Orchard Fruit Pies 5.25
Fresh Baked Cookies And Brownies 2.25
Palazzolo's Mini Seasonal Gelato 5.95
Rice Krispy Treats 2.25

picnic beverages
priced per beverage

Bottle Iced Tea 3.50
Bottled Water 2.00
Canned Soda 2.00
Country Time Lemonade 2.00
Ice Chest For Your Beverages 25.00
Iced Tea 2.00

surf & turf butchers grill
24.95
includes one surf & one turf, three sides, jalapeno cornbread biscuits, and countrytime lemonade.

graduation party

All prices are subject to sales tax and a 20% service fee, a 150 culinary fee applies for the pizza cart, hot dog cart and pig roast.

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woodfired pizza cart
9.50 per pizza (minimum 50 pizzas)
choice of three meats, two sauces, seven toppings

Meats
pepperoni, frank's italian sausage, grilled chicken breast, applewood smoked bacon, pulled pork, sugar cured ham
Sauces
rustic tuscan red sauce, basil pesto, chipotle barbecue, garlic herb oil
Toppings
fresh spinach, green peppers, cremini mushrooms, red onions, basil, fresh tomato slices, pineapple, black olives, sun-dried tomatoes, roasted garlic, fresh asparagus, artichokes (add .50 per person), fresh mozzarella (add .50 per

person)

hot dog cart

9.50 per person (minimum 50 people)
fresh baked van's bakery bun, kettle chips, chef's pasta salad

Comdiments 2
raw onions, beer onions, house pickles, green pickle relish, sauerkraut, sport pickles, celery salt, farm country cheddar, caramelized onions and peppers

Condiments
mrs. dog's disappearing mustard, old beck's jalapeno dijon mustard, old beck's honey comb mustard, heinz classic yellow mustard, smoky house ketchup, spicy ketchup, classic heinz ketchup

Dogs And Sausages
frank's beer braised brats, frank's german wiener, frank's smoked kielbasa, vienna all beef franks

pig roast

13.50 (minimum 50 people)

Local Roasted Whole Hog
over open applewood flame, cornbread biscuits, fruit salad, garden pasta salad, mac and cheese

beverages

Bottled Water 2.00
Canned Soda 2.00
Country Time Lemonade 10.00 per gallon
Ice Chest For Beverages 25.00
Iced Tea 10.00 per gallon
Red Bull 3.50

snack platters cold

all platters serve 25 people

Antipasto Platter 50.00
Local Cheese Platter 65.00
Spinach Dip 50.00
Tomato Bruschetta 50.00
Traditional Hummus 50.00
Vegetable Platter 50.00

snack platters hot

half pans serve 10 - 15 people, full pans serve 20 - 30 people

Barbecue Meatballs 50.00 / 75.00
Buffalo Wings 50.00 / 75.00

deli dishes cold
each order served 25 people

Chef's Pasta Salad 30.00
cavatappi pasta, fresh garden vegetables, local cheese

Farm Greens Salad 30.00
field greens, carrot and radish shreds, cucumbers, lemon-chive vinaigrette

Fresh Fruit Salad 40.00
fresh melons, pineapple, local berries, grapes, mint

Loaded Potato Salad 35.00
redskin potatoes, applewood bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

New Potato Salad 35.00
roasted garlic, grape tomatoes, pea pods, fresh rosemary, balsamic dressing

deli dishes hot
half pans serve 10 - 15 people, full pans serve 20 - 30 people

Housemade Mac And Cheese 25.00 / 50.00

Molasses Baked Beans 20.00 / 40.00

Roasted Redskin Potatoes 20.00 / 40.00

sandwich and sub platters

2 Foot Ball Park Hoagie 18.95 (18 slices)
ham, turkey, pastrami, local cheddar, slaw, onions, tomatoes, lettuce

2 Foot Italian Sub 17.95 (18 slices)
salami, ham, capicola, provolone, italian aioli, shredded lettuce, tomatoes

2 Foot TBA Sub 16.95 (18 slices)
turkey, bacon, avocado, tomatoes, lettuce, chipotle aioli

Potato Rolls 2.00 each (minimum 25 pieces)
choice of ham and cheese, turkey and swiss, pastrami and provolone, includes mayo and mustard packets

sweets
by the dozen

Cherry Walnut Oatmeal Cookie Platter 20.00

Fudge Brownie Platter 20.00

Jumbo Chocolate Chip Cookie Platter 18.00

holiday buffet package

26.5

Priced per person

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appetizer

Spinach Artichoke Dip
herb toasted pita bread

salad

Holiday Salad
baby greens, dried michigan cranberries, spiced almonds, red onion, feta, orange ginger vinaigrette

Spent Grain Rolls
house baked

entree
choose 2

Baked Garden Vegetable Pasta
house tomato sauce, garden vegetables, parmesan risotto

Braised Beef
pearl barley, pearl onions, english peas, red wine sauce

Braised Chicken & Butter Bean Cassoulet

Carved Leek & Apple Stuffed Pork Loin
cider pork demi

Herb Roasted Chicken
cranberry sage chicken demi

Herb Rolled Salmon
spiced blueberry sauce, roasted fennel

Roasted Pork & White Bean Cassoulet

Roasted Prime Rib add 3.95 per person
horseradish sauce, sharp dijon

sides

Chef's Select Vegetable

Garlic Mashed Potatoes

Holiday Green Beans

bobarinos holiday

Priced per person

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appetizer package 1
10.5
priced per person (5 - 6 people)

Chicken Quesadilla
red onion, roasted red pepper, sweet corn, colby jack & ancho sauce

Mediterranean Bruschetta
marinated tomatoes, salami, mediterranean olives, feta, herbs, balsamic reduction, grilled ciabatta bread

Spinach Artichoke Dip
el milagro tortilla chips

lunch pizza buffet

7.95
assortment of wood-fired pizzas, salads, pasta & breadstickes

appetizer package 3

20
priced per person (10 - 12 people)

Buffalo Chicken Rolls
buffalo chicken & cheddar jack cheese egg rolls, bleu cheese sauce, scallions

Chicken Quesadilla
red onion, roasted red pepper, sweet corn, colby jack & ancho sauce

Chicken Wings
buffalo or chipotle citrus barbecue

Chips & Salsa
fresh pico de gallo, fresh guacamole, el milagro tortilla chips

Crispy Shrimp
sweet chili, southwestern sauce

Homemade Sweet Potato Chips
goat cheese fondue

Mediterranean Bruschetta
marinated tomatoes, salami, mediterranean olives, feta cheese, herbs, balsamic reduction, grilled ciabatta bread

Spinach Artichoke Dip
el milagro tortilla chips

appetizer package 2

15
priced per person (6 - 10 people)

Buffalo Chicken Rolls
buffalo chicken & cheddar jack cheese rolls, bleu cheese sauce, scallions

Crispy Shrimp
sweet chili, southwestern sauce

Homemade Sweet Potato Chips
goat cheese fondue

Spinach Artichoke Dip
el milagro tortilla chips

dessert

All pricing is per person unless otherwise noted, all prices subject to sales tax and a 20% gratuity

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cookies & brownie selections

2 dozen minimum order per item, mini 0.75 each, regular 1.00 each, large 1.50 each

Chocolate Chip Cookie

Gluten Free Loaded Cookie

House Brownie
hazelnut chocolate frosting

House Marble Brownie

Michigan Cheery Chocolate Oatmeal Cookie

Molasses Cookie

Moster Cookie
coconut, cherries, chocolate walnuts

No Bake Cookies

plated desserts

Candy Bar Tart 4.95
peanut butter nougat, pretzels, dark chocolate, candy bar crumbles, caramel

Dark Chocolate Caramel Tart 4.95
dark chocolate ganache, caramel anglaise, sea salt, port wine creme anglaise

Dark Chocolate Mousse Tart 4.50
dark chocolate mousse, orange whipped cream, hazelnut crumbs

Gilmore Collection's New York Style Cheesecake 4.95
seasonal berry sauce, chocolate cigarette, whipped fromage

House Chocolate Cake 5.25
frangelico custard, espresso creme anglaise, vanilla tuile, berry puree, fresh berries

Key Lime Pie 4.95
cilantro whipped cream, graham cracker crust

Lemon Basil Berry Tart 4.95
seasonal berries, lemon and basil custard, whipped fromage, basil syrup

Peanut Butter Cup Tartlet 4.95
peanut butter cream, chocolate ganache, spiced whipped cream fromage, peanut butter cup crumbs

Strawberry & Almond Cake 4.50
white chocolate mousse, fresh strawberry sauce, whipped cream

mini dessert shooters

2.25 each
we suggest two per guest

Cookies & Milk Shooter
organice white and chocolate milk topped with mini chocolate chip & monster cookies

Double Chocolate Mousse Shooter
dark chocolate, white chocolate, raspberry sauce, crispy chocolate, crushed almond

Key Lime Shooter
key lime custard, graham cracker crumble, cilantro whipped cream

Peanut Butter And Jelly Shooter
crunchy peanut butter nougat, strawberry jelly, shortbread cookie

Peanut Butter Cup Shooter
dark chocolate, peanut butter cream, crushed peanuts, peanut butter cup crumble

Strawberry Shortcake Parfait
spiced shortbread cookie crumble, fresh berries, basil syrup

Tiramisu Shooter
whipped chocolate mascarpone, kahlua mousse, chocolate espresso beans, almond brittle crumble

mini cones

1.75 each
we suggest two per guest

Espresso Mocha Cone
hazelnut dust, chocolate covered espresso beans

Key Lime Mousse Cone
cilantro, graham cracker dust

Lemon Custard Mousse Cone
fresh berries, mint

Strawberry Mousse Cone
basil syrup, chocolate cigarette

Whipped Cheesecake Cone
fresh strawberry, chocolate shavings

mini tartlets and cheesecakes

2.25 each
we suggest two per guest

Candy Bar Tartlet
peanut butter nougat, dark chocolate, candy bar crumbles, caramel

Dark Chocolate Caramel Tartlet
dark chocolate ganache, caramel anglaise, sea salt, licor 43 creme anglaise

Fresh Berry Tartlet
seasonal berries, lemon and basil custard, whipped fromage, basil syrup

Key Lime Tartlet
cilantro whipped cream

Mini New York Style Cheesecake
strawberry sauce, chocolate straw

Peanut Butter Cup Tartlet
peanut butter cream, chocolate ganache, spiced whipped fromage, peanut butter cup crumbs

Seasonal Crumble Tartlet
seasonal fruit, appropriate accompaniments

dessert action stations

Chef Attended Flambe Station 6.95
vanilla bean ice cream, choice of the following flambe desserts: bananas foster, cherries jubilee, peach melba, brandied apples, island pineapples, add additional choices for .75

Chef's Assorted Mini Station 4.50
(2 pieces per person) tartlets, cones, cookies, brownies and shooters

Make Your Own Sundae Bar 5.95
vanilla bean ice cream, hot fudge, caramel, crushed candy bars, cherries, sprinkles, bananas, crushed nuts

beverage

Must be 21 years of age to be served

call liquor

120.00 per bottle (liter)
must be 21 years of age to be served

Absolut Vodka
Bacardi Rum
Cutty Sark Scotch
Gordon's Gin
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Seagrams 7 Whisky

premium liquor

130.00 per bottle (liter)
must be 21 years of age to be served

Crown Royal Whisky
Cuervo 1800 Tequila
Glenfiddich Scotch
Grey Goose Vodka
Maker's Mark Bourbon
Mt. Gay Rum
Tangueray Gin

cordials

market price - prices vary
must be 21 years of age to be served

B & B
Bailey's Irish Cream
Courvoisier V.S.
Drambuie
Frangelico
Grand Marnier
Kahlua

well liquor

110.00 per bottle (liter)
must be 21 years of age to be served

Well Bourbon TBD
Well Gin TBD
Well Rum TBD
Well Scotch TBD
Well Tequila TBD
Well Vodka TBD
Well Whisky TBD

house wine

25.00 per 750ml bottle
must be 21 years of age to be served

House Cabernet Sauvignon
House Chardonnay
House Merlot
House White Zinfandel

half barrel keg beer

domestic 225.00 , bob's brewery keg 225.00, premium/import 375.00
must be 21 years of age to be served

B.O.B.'s Seasonal Microbrew Half Barrel
Domestic Half Barrel
Imported And Special Order Half Barrel

bottled beer

must be 21 years of age to be served

Dometic Bottle Beer
3.50 per bottle
Premium Bottled Beer
4.25 per bottle

specialty beverages

must be 21 years of age to be served alcoholic beverages

Alcoholic Sparkling Punch
85.00 per bowl
Bottled Water
2.00 per bottle
Coffee
1.75 per cup
Juice
2.00 per glass
Non Alcoholic Punch
35.00 per bowl
Red Bull
4.75 per can
Soft Drinks
2.00 per glass
Sparkling Wine For Toasts
2.50 per glass
Voss Water
2.50 per bottle

stationed dinner

30.95 per person, 50 person minimum

All pricing is per person unless otherwise noted, all prices subject to sales tax and a 20% gratuity

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station 2

Baked Garden Vegetable Pasta
house tomato sauce, garden vegetables, parmesan reggiano

Grilled Florentine Chicken
wilted spinach, feta, tomato coulis, extra virgin olive oil

Wild Mushroom Farro

station 1

Braised Beef
barley, pearl onions, english peas, red wine sauce

Garlic Chive Smashed Potatoes

Seasonal Oven Roasted Vegetables
fall/winter: roasted winter squash & fennel, spring/summer: roasted summer squash & zucchini

salad

Farm Greens Salad
field greens, carrot and radish shreds, cucumber, local raw milk cheddar, lemon chive vinaigrette

appetizer

Hummus Platter
roasted tomato-basil hummus, charred scallion hummus, roasted garlic and white bean hummus, warm pita bread

station 3

Carved Leek, Apple & Mushroom Stuffed Pork Loin
cider pork demi

Roasted Tomato And White Bean Quinoa

Sauteed Green Beans
cipollini and cremini caps, basil butter

wood-fired pizza cart

9.5 per pizza

50 pizza minimum, 150 culinary fee applies, choice of three meats, two sauces and seven toppings.

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veggies

Artichokes add .5 per person
Black Olives
Cremini Mushrooms
Fresh Asparagus
Fresh Basil
Fresh Spinach
Fresh Tomato
Green Peppers
Pineapple
Red Onions
Roasted Garlic
Slow Roasted Tomatoes

cheeses

Fresh Mozzarella add .5 per person

meat

Applewood Smoked Bacon
Delski's Andouille
Frank's Italian Sausage
Grilled Chicken Breast
Pepperoni
Pulled Pork
Sugar Cured Ham

sauces

Alfredo
Basil Pesto
Chipotle Barbecue
Garlic Herb Oil
Rustic Tuscan Red Sauce