



TREE CITY
CATERING

We Craft Delicious
Food for Your Event

Text



Phone: 419.206.1142
Email: info@treecitycatering.com
Website: treecitycatering.com



ABOUT US

At Tree City Catering, we believe that every event, whether corporate or personal, is a special occasion deserving of a memorable culinary experience. With us, you don't just get a caterer; you get a dedicated team that makes your event a sensation from start to finish.

**We are Toledo's premier full-service catering solution for all your event needs.
We offer the following services to make your special day stress-free.**

- Custom menus available
- Private menu tastings
- Food servers and staff
- Rental coordination
- Logistical Support



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MEET THE CHEF:

Scott Pierce opened Tree City Catering in 2013 to bring high quality, professional to his hometown, Sylvania (Tree City), and surrounding areas. In the years he has been serving, he's become known for his creative takes on classic dishes as well as his own unique, fresh, and delicious recipes.



BREAKFAST

FEATURED BUFFETS

CONTINENTAL \$20 person

Assorted breakfast pastries, yogurt cups, fresh fruit salad, and disposable tableware

RISE & SHINE \$28 person

Bacon, sausage, roasted redskin potatoes, choice of egg strata, fruit salad, & disposable tableware

ULTIMATE BREAKFAST \$34 person

- Choice of strata
- Choose two meats: bacon, sausage links, sausage patties
- Fresh fruit salad
- Choice of potato: roasted redskin or cheesy hash brown potato casserole
- Assorted breakfast breads: baker's choice
- Beverage station: orange juice, fresh brewed regular coffee with sugar, cups, sugar substitute, cream, Stir Stix, napkins and tableware

MADE TO ORDER OMELETTE STATION \$18 person

Chef-prepared with your choice of fresh fillings

**requires chef service – \$50/hr, minimum 2 hour*

A LA CART

- **QUICHE \$72 serves 6-8**
Lorraine – bacon and cheese
Denver – bell peppers, onion, ham, and cheddar
Three Cheese – cheddar, provolone, and Swiss cheese
Southwestern – chorizo, black beans, spinach, onions, and queso fresco
- **MILLION DOLLAR BACON \$8 person**
Sweet, savory, crispy bacon; 2 strips per serving
- **FRESH BAKED MUFFINS \$44 dozen**
Lemon-blueberry, chocolate chip, banana nut, bran
- **FRESH BAKED ASSORTED DANISH \$36 dozen**
Raspberry, apple, and cream cheese
- **FRESH BAKED CROISSANTS \$66 dozen**
Served with butter and jam, or ham and cheese
- **BREAKFAST BURRITOS \$10.00 each**
Sausage, egg, cheese, onion, and peppers in a tortilla shell
- **CHEESY HASH BROWN POTATOES \$6 serving**
- **EGG STRATA \$9 serving**
Bacon & cheddar, ham and Swiss, spinach & mushroom
- **CRISP BACON \$6.00**
2 strips per serving
- **SAUSAGE PATTIES OR LINKS \$6.00**
2 strips per serving
- **SAUSAGE GRAVY & BISCUITS \$9 serving**
Made from scratch with fresh sage
- **FRESH FRUIT \$8 serving**
Only fresh, seasonal fruit, either sliced or tossed as a salad

BEVERAGES

Choose 2 for \$9 person

- Coffee
- Hot Tea
- Assorted Natural Fruit Juices
- Milk
- Bottled Water

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SANDWICHES & WRAPS

The following may be prepared as sandwiches or wraps. *Priced as platters of 10 wraps sliced in half.*

SANTA FE ROASTED CHICKEN \$174

Roasted chicken breast with dry-rubbed seasoning, romaine lettuce, guacamole, black beans, fresh cilantro, and chipotle ranch dressing in a flour tortilla wrap

BUFFALO CHICKEN \$174

Grilled chicken tossed with Buffalo sauce with provolone, lettuce, tomato, celery, and homemade bleu cheese dressing

FRESH VEGGIE \$168

A mélange of finely cut vegetables including carrots, peppers, celery, cucumber, jicama, and leaf lettuce with herb cream cheese wrapped in a whole grain tortilla

EGG SALAD SANDWICH \$140

Hard boiled eggs, black olives, and roasted bell peppers with fresh basil spread on lightly toasted sourdough bread

TURKEY COBB \$174

Crisp iceberg and sweet lettuce with honey roasted turkey, pepper bacon, diced hard boiled egg, tomato, cucumber, and fresh herb aioli on a whole grain tortilla

ROAST BEEF COLD-CUT SANDWICH \$210

Thinly sliced roast beef with fried onions and horseradish sauce on rye bread



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SOUPS & SALADS

ENTREE SALADS Serves 10-12

BETTY'S SALAD \$102

Organic baby spinach, hard boiled egg, bean sprouts, and crumbled bacon with Betty's dressing on the side

CLASSIC CHICKEN CAESAR \$62

sub pan-seared salmon filets +\$50

Romaine lettuce, chopped roasted chicken, parmesan, and fresh croutons with homemade Caesar dressing

GOTHAM CHICKEN SALAD \$174

Iceberg lettuce, grilled chicken, crispy bacon, celery, tomatoes, sliced red beets, diced hard boiled eggs, and Swiss cheese with homemade 1,000 Island dressing

COBB SALAD \$145

Butter lettuce with rotisserie chicken, bacon, bleu cheese, green onion, eggs, avocado, and tomato with lemon vinaigrette

FRESH CHOPPED SALAD \$102

with roasted chicken +\$50

A chopped salad with celery, jicama, bell peppers, tomatoes, olives, cucumber, leaf lettuce, fresh herbs, and chick peas with roasted shallot and balsamic vinaigrette

GREEK \$162

Romaine, shredded roasted lemon-oregano chicken, tomatoes, feta, Kalamata olives, peperoncini, and shaved red onion with Greek vinaigrette

FIELD GREENS \$162

Organic mixed greens, shredded roast chicken, marinated grape tomatoes, and candied pecans with roasted shallot vinaigrette on the side

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SIDE SALADS Serves 10-12

PASTA SALAD PRIMAVERA \$54

Rotini pasta, zucchini, bell peppers, olives, and tomatoes with dill crème fraîche

HOMEMADE COLE SLAW \$54

Choose either a creamy dressing or vinegar dressing

TOSSED SALAD \$68

Chopped iceberg, tomato, cucumber, and carrots

CLASSIC CAESAR \$84

Romaine lettuce, parmesan, and fresh croutons with homemade Caesar dressing

FIELD GREENS \$162

Organic mixed greens, marinated grape tomatoes, and spiced walnuts with roasted shallot vinaigrette on the side

FRUIT SALAD \$87

Only fresh, seasonal fruit, tossed as a salad

SOUPS Serves 10-12

All of our soups start with homemade stock made with fresh ingredients. Soup can be served buffet-style or in individual cups as part of our boxed lunches. Each crock is \$75

- Classic Beef Chili
- Red Lentil with Root Vegetables
- Potato and Leek
- French Onion
- Bean Soup with Smoked Ham
- Irish Chicken
- Beef and Barley
- Loaded Baked Potato
- Chicken Enchillada
- Broccoli Cheddar
- Soup of the Season



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HORS D'OEUVRES

CASUAL BITES

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MINI CHICKEN QUESADILLAS \$160 half pan, \$300 full pan
Grilled Chicken Breast in a Flour Tortilla Shell with Refried Beans, Cheese, and Jalapeños.

MINI VEGETABLE QUESADILLAS (vg) \$130 half pan, \$270 full pan
Mini Flour Tortillas Sauteed vegetables, refried beans, Cheese, and Jalapenos

COCKTAIL MEATBALLS (df) \$70 half pan, \$180 full pan
with BBQ sauce or Marinara sauce

PIGS IN A BLANKET (df) \$120 half pan, \$276 full pan
Mini Franks wrapped in Puffed Pastry with a Honey Mustard Dipping Sauce

PRETZEL BITES (df, vg) \$54 half pan, \$216 full pan
Warm Soft Pretzels Served with a Beer Cheese Dip

JALAPEÑO POPPERS \$72 half pan, \$144 full pan
Baked Jalapeños with Cream Cheese, Bacon, Panko Topping

CHIPS, DIPS AND SPREADS

Pick one: \$4 Pick two: \$7.50 Pick 3: \$11

- Warm buffalo chicken dip with celery sticks
- Hummus with pita
- Roasted red pepper dip with naan bread
- Warm spinach-artichoke dip with pumpernickel
- Warm ruben dip with sliced rye
- Pico de gallo and guacamole with tortilla chips

7 LAYER TACO DIP \$6 per person

Refried beans, seasoned ground beef, salsa, shredded cheese, chopped tomatoes, sliced green onions, creamy cheese sauce served with Nacho Cheese Doritos

MINI SPANAKOPITA (vg) \$42 per dozen
Phyllo Triangles with Spinach and Feta Cheese

POT STICKERS \$32 per dozen
Steam-fried Dumplings filled with Pork and Vegetables with a Sesame Oil Soy Sauce

VEGETARIAN POT STICKERS (vg) \$98 half pan, \$228 full pan
Pot stickers filled with vegetables and tofu

LOADED NEW POTATOES (gf) \$36 per dozen
with Creme Fraiche, Bacon, Chives, and Cheddar

DEVEILED EGGS (gf, df) \$48 per dozen
Choice of Traditional, Bacon and Cheddar or Truffle Infused



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HORS D'OEUVRES ELEGANT BITES

COLD HORS D'OEUVRES

Priced per dozen - minimum of two dozen

SHRIMP COCKTAIL (df, gf) \$60

Poached in Court Bouillon and Served with Lemons and Cocktail Sauce

CAVIAR STUFFED LOADED NEW POTATOES Market Price
with Creme Fraiche and Caviar

RARE-SEARED-AHI TUNA* (gf, df) \$66

Rare-Seared Ahi Tuna with Wasabi Aioli on a Rice Cracker

TARRAGON CHICKEN SALAD PROFITEROLE \$53

Bite Sized Pastry filled with Savory Chicken Salad

SAVORY ECLAIRS \$53

with Smoked Salmon and Dill cream cheese

SAVORY ECLAIRS MEDITERRANEAN STYLE (vg) \$53

No description

ROASTED TOMATO & FRESH MOZZARELLA ON PARMESAN SHORTBREAD \$44

SHRIMP COCKTAIL ON A CUCUMBER \$48 per dozen

Poached shrimp on a slice of cucumber with a dab of cocktail sauce

PEPPER SALAD AND PITA POINTS (vg) \$30 per dozen

Chevre and pepper salad on toasted pita

REUBEN BITES \$36 per dozen

Flaky phyllo dough with tender corned beef, melted Swiss cheese, tangy sauerkraut

LOBSTER SALAD CANAPE \$48 per dozen

Phyllo tartlet filled with creamy lobster salad

COUS COUS AND PEPPER CANAPE*(gf, dg, vg)

\$60 per dozen

Cous cous with sweet pepper, mint, and lime

POTATO LEEK SHOOTER \$48 per dozen

Creamy potato leek soup in a shooter

KIWI AND CHEVRE CROSTINI (vg) \$30 per dozen

Creamy Chèvre on a crisp crostini with a slice of sweet kiwi

MINI QUICHE LORRAINE \$58 per dozen

Mini phyllo cups filled with bacon and cheese savory custard

MINI 3 CHEESE QUICHE \$58 per dozen

Mini phyllo cups filled with Chef's 3 cheese blend savory custard

LOCAL CUCUMBERS WITH WHIPPED FETA AND PICKLED RED ONIONS (vg, gf) \$40 per dozen

PROSCIUTTO WRAPPED ASPARAGUS (gf,)

\$42 per dozen

HOT HORS D'OEUVRES

Priced per dozen - minimum of two dozen

MINI CRAB CAKES Market Price

with Remoulade Sauce

BACON WRAPPED SHRIMP (gf, df) \$68

CHICKEN BROCHETTES* (gf, df) \$60

Mini Chicken Kabobs with Grilled Peppers and Onions

LAMB CHOP LOLLIPOPS (df) \$80

Brushed with Dijon and Herb Crusted

BACON- WRAPPED WATER CHESTNUTS

(gf, df) \$36

Skewered Crunchy Water Chestnut Wrapped with Bacon and BBQ Glaze

BAKED BRIE BITE EN CROUTE \$50

with Raspberry Preserve

CRAB STUFFED MUSHROOMS \$72 per dozen

Mushroom caps filled with creamy crab mixture, fresh herb seasoned bread crumbs

VEGETARIAN STUFFED MUSHROOMS (vg, df)

\$40 per dozen

Mushroom caps with sauteed spinach, garlic, and fresh seasoned bread crumbs

FIG AND FONTINA PHYLLO TRIANGLE

\$55 per dozen

Figs poached in lavender syrup blended and whipped with fontina cheese

HOT CRAB DIP

\$96 per pan

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VEGETARIAN/ ALLERGY CONSCIOUS

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Special Dietary Menu Options \$250

This fee is applied to special dietary menus (vegetarian, vegan, etc.) to cover the extra planning, specialty ingredients, and dedicated preparation needed to meet specific dietary requirements safely and effectively.

EGGPLANT PARMIGIANA (vg) \$30

Lightly breaded eggplant with mozzarella and marinara

QUINOA MUSHROOM GALETTE (gf, df) \$30

Quinoa and mushroom cake

STUFFED BELL PEPPERS (vg, df, gf) \$30

Red bell peppers with quinoa, black beans, corn with haricot verts and tomato vinaigrette

GRILLED CAULIFLOWER STEAKS AND BROWN

RICE (vg, df, gf) \$30

With tomato sauce

RATATOUILLE EN CROUTE (vegan, df) \$30

Roasted Vegetables wrapped in a flaky puff pastry crust

ROSEMARY FOCCACIA BREAD \$1.50



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PLATTERS

Priced per serving, on one hour of service.

SMOKED SALMON \$17 person

Served with sliced baguette, red onion, capers, and dill crème fraîche

ANTIPASTO \$9 person

Prosciutto wrapped green asparagus, marinated mushrooms, mixed olive salad, roasted tomatoes and fresh mozzarella, roasted bell peppers, sliced Italian bread and breadsticks

ROAST EYE ROUND OF BEEF \$15 person

Cooked medium rare, served with sandwich rolls, horseradish, and mustard

7 LAYER TACO \$6 person

Refried beans, seasoned ground beef, salsa, shredded cheese, chopped tomatoes, sliced green onions, creamy cheese sauce served with Nacho Cheese Doritos

DELI TRAY \$21 person

Ham, turkey, roast beef, American and Swiss cheese, assorted rolls, bread, lettuce, tomato, onion, condiments

DOMESTIC CHEESE

Small serves 25 \$72

Large serves 50 \$120

Served with crackers and grapes

IMPORTED CHEESE Market price

Nearly endless possibilities from around the world, served with sliced breads, grapes, and accompaniments

HOT CRAB DIP \$80 per quart (serves about 20)

Crab, Fontina & Cream Cheese, Green Onion and French Bread Slices

VEGETABLE CRUDITÉS

Small serves 25 \$100

Large serves 50 \$180

Fresh, organic vegetables served with homemade dill dip

FRESH FRUIT TRAY

Small serves 25 \$120

Large serves 50 \$216

Seasonal fresh cut fruit

CHARCUTERIE BOARD \$750

Chef's selection of 3 cured meats, 3 cheeses, and 3 accompaniments; Serves 50

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BUFFETS

SYCAMORE

\$30 per person

COLD BUFFET INCLUDING

- Ham
- Turkey
- Roast beef
- American and Swiss cheese
- Assorted rolls
- Bread
- Lettuce
- Tomato
- Onion
- Condiments
- Individual bag of chips
- Choice of side salad
- Fresh baked cookie

MAPLE

\$34 per person

ENTRÉES (Choose Two)

- Roasted Chicken with Gravy
- Baked Ham with Maple Glaze
- Meatloaf with Gravy
- Baked Pasta with Marinara Sauce
- BBQ Glazed Grilled Pork Chop
- BBQ Pulled Pork
- Lasagna Bolognese
- 3 Cheese Lasagna
- Pot Roast with Root Vegetables

SIDES (Choose Two)

- Mashed Potatoes
- Roasted Potatoes
- Glazed Carrots
- Buttered Peas
- Red Bliss Potato Salad
- Roasted Cauliflower
- Steamed Mixed Vegetables

INCLUDES

- Rolls and Butter Rosettes
(Upgrade to Rosemary Focaccia & Butter Rosettes +\$1.50/person)

OAK

\$42 per person

ENTRÉES (Choose Two)

- Roasted Chicken with Gravy
- Baked Ham with Maple Glaze
- BBQ Glazed Grilled Pork Chop
- Kielbasa with Sauerkraut
- Italian Sausage with Peppers and Onions
- Turkey Breast with Homemade Gravy
- Chicken Piccata, Lightly Breaded Chicken with Lemon, Shallots, Capers, Butter, and Herbs
- Chicken Marsala, Bacon, Onion, Mushrooms, Marsala, Herbs, Cream, Lemon Juice
- Oven Braised Beef Brisket, Au Jus
- BBQ Baby Back Ribs
- Baked Penne Bolognese
- Chicken Alfredo, Grilled Chicken Breast over Creamy Bowtie Pasta
- Baked Salmon Pinwheels

SIDES (Choose Three)

- Mashed Potatoes
- Rice Pilaf
- Homemade Stuffing
- Mac and Cheese
- Scalloped Potatoes
- Twice Baked Potato
- Steamed Green Beans
- Steamed Mixed Vegetables
- Tossed Salad with Ranch Dressing or Italian Vinaigrette

INCLUDES

- Rolls and Butter Rosettes (Upgrade to Rosemary Focaccia & Butter Rosettes +\$1.50/person)

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WEDDING PACKAGES

EMERALD PACKAGE

\$30 per person

Entrées (Choose Two)

- Roasted Chicken with Gravy
- Baked Ham with Maple Glaze
- Meatloaf with Gravy
- Baked Pasta with Marinara Sauce
- BBQ Glazed Grilled Pork Chop
- BBQ Pulled Pork
- Pot Roast with Root Vegetables

Sides (Choose Two)

- Mashed Potatoes
- Roasted Potatoes
- Glazed Carrots
- Buttered Peas
- Red Bliss Potato Salad
- Roasted Cauliflower
- Steamed Mixed Vegetables

Includes

• Rolls and Butter Rosettes
(Upgrade to Rosemary Focaccia & Butter Rosettes +\$1.50/person)

VEGETARIAN

- Eggplant Parmigiana
- Quinoa Mushroom Galette
- Stuffed Bell Peppers
- Baked Stuffed Zucchini
- Grilled Cauliflower Steak with Tomato Sauce and Brown Rice

PRINCESS PACKAGE

\$36 per person

Entrées (Choose Two)

- Roasted Chicken with Gravy
- Chicken Alfredo, Grilled Chicken Breast over Creamy
- Chicken Piccata, Lightly Breaded Chicken with Lemon, Shallots, Capers, Butter, and Herbs
- Baked Ham with Maple Glaze
- BBQ Glazed Grilled Pork Chop
- Kielbasa with Sauerkraut
- Italian Sausage with Peppers and Onions
- Turkey Breast with Homemade Gravy
- Oven Braised Beef Brisket, Au Jus
- BBQ Baby Back Ribs
- Baked Penne Bolognese

Sides (Choose Two)

- Mashed Potatoes
- Rice Pilaf
- Homemade Stuffing
- Mac and Cheese
- Scalloped Potatoes
- Twice Baked Potato
- Steamed Green Beans
- Steamed Mixed Vegetables
- Tossed Salad with Ranch Dressing or Italian Vinaigrette
- Buttered Egg Noodles

Includes

• Rolls and Butter Rosettes (Upgrade to Rosemary Focaccia & Butter Rosettes +\$1.50/person)

MARQUISE PACKAGE

Two Entrées: \$41 | Three Entrées: \$49

Entrées

- Braised Short Ribs
- Roast Filet of Beef, Sauce Bordelaise* (add \$8.00)
- Stuffed Eye Round of Beef - Bacon, Spinach, Garlic, Olives, Herbs
- Beef Stroganoff - Beef Tenderloin, Shallots, Mushrooms, Cognac, Sour Cream, Dijon Mustard, Herbs, Egg Noodles
- Oven Braised Beef Brisket
- Chicken Marsala, Bacon, Onion, Mushrooms, Marsala, Herbs, Cream, Lemon Juice
- Roasted Chicken with Gravy
- Poached Atlantic Salmon, Mustard and Dill Cream Sauce* (add \$4.00)
- Veal Saltimbocca, Prosciutto, Sage, White Wine, Lemon Juice
- Osso Buco
- Chef-Carved Prime Rib* (add \$8.00)
- Chicken Parmigiana, Tomato Sauce, Parmesan, Mozzarella
- Chicken Etouffée

Salads (Choose One)

- Spinach Salad with Strawberries and Almonds, Poppy Seed Vinaigrette
- Caesar Salad with Caesar Dressing
- Tossed Salad, Romaine, Tomato, Carrot, Cucumber, Ranch and Italian Dressing on the Side
- Wedge Salad, Iceberg, Bleu Cheese Dressing, Bacon Bits, Tomato and Chives

Starches (Choose One)

- Mashed Potatoes
- Twice Baked Potatoes
- Scalloped Potatoes
- Risotto
- Gorgonzola Bread Pudding
- Couscous with Apricots and Pistachios
- Wild Rice Pilaf

Includes

• Rolls and Butter Rosettes (Upgrade to Rosemary Focaccia & Butter Rosettes +\$1.50/person)

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* Requires Onsite Chef



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DESSERTS & BEVERAGES

ASSORTED COOKIES

2 dozen (one variety) \$48

- Chocolate chip
- Oatmeal raisin
- Snickerdoodle
- Peanut butter
- Chocolate Cherry Chunk

ASSORTED MINI BEIGNETS \$34 dozen

With assorted fillings – dark chocolate, white chocolate, hazelnut chocolate

ASSORTED MINI DESSERT CUPS \$72 dozen

Tiramisu, lemon, raspberry, chocolate brownies

LEMON BARS \$30 dozen

FROSTED BROWNIES \$41 dozen

ASSORTED FRENCH MACARONS

\$42 dozen

- Chocolate
- Raspberry
- Lemon
- Vanilla
- Coffee
- Pistachio

ASSORTED MINI CHEESECAKES

\$51 dozen

- Mocha
- Plain
- Berry
- Chocolate

VANILLA CRÈME BRÛLÉE

Mini \$6 each / Standard \$12 each

CHOCOLATE DIPPED STRAWBERRIES

\$30 dozen

PALMIERS \$24 dozen

COFFEE STATION (Self Service Coffee Bar)

\$6 per person

Set Up Includes:

- Regular Coffee
- Disposable Cups
- Stir Sticks
- Sugar
- Sweetener
- Creamer

WATER

\$15 per 5 gal jug

ICE

\$12 per cooler



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STAFFING & FEES

STAFFING

4 hour minimum for staffing. Can include set-up, service, and cleanup.

- Food Servers \$34 per hour
- Kitchen Assistant \$40 per hour
- Chef Attendant \$60 per hour
- Dishwasher/Busser \$25 per hour
- Dining Room Captain \$50 per hour
- Room Setup \$25 per hour

FEES

UNDER 25 GUEST COUNT

Smaller parties can be accommodated upon and availability; fees may apply.

DELIVERY BEGINNING AT \$75

Includes delivery, set-up, return for equipment and cleanup.

OUT OF AREA SERVICE FEE \$250

For distances over 25 miles from Tree City Catering.

TRAVEL TIME

Will be added for staff for distances over 15 miles from Tree City Catering.

RENTALS

Available upon request.

DISPOSABLE PLATES/FLATWARE

High quality disposable options available upon request



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BASEBALL SEASON

BREAKFAST \$7 per item

- Scrambled eggs
- Bacon
- Sausage links or patties
- Roasted homestyle potatoes
- Fruit
- Overnight oatmeal and yogurt parfait
- Sausage, egg and cheese burritos - \$5 each

PORK \$12 (8 ounce portion)

- Pork Chops
- Roasted pork loin
- Pulled BBQ pork
- Italian meatballs

CHICKEN \$14 (8 ounce portion)

- Grilled chicken breast with BBQ glaze
- Chicken kebobs
- Roasted chicken with pan gravy
- Chicken fajitas with peppers, onions, and tortillas
- Soy glazed chicken thigh
- Chicken marsala
- Turkey Meatloaf

BEEF \$17 (8 ounce portion)

- Roasted eye round of beef (medium rare)
- Beef Kebobs with peppers and onions
- Carne asada
- Pot roast with gravy
- Mongolian beef

SEAFOOD \$15 (8 ounce portion)

- Poached Atlantic salmon
- Baked whitefish

VEGETABLES & SALAD \$6 per item

- Steamed green beans
- Brussels sprouts with bacon, onion, and mustard
- Roasted cauliflower and carrots
- Bok choy and carrot stir-fry
- Corn on the cob
- Italian vegetable sauté
- Caesar salad
- Tossed garden salad - Romaine, tomatoes, carrots, cucumber
- Broccoli florets

STARCHES \$6 per item

- Twice - baked potatoes
- Mashed potatoes
- Spiced baked sweet potatoes
- Roasted redskin potatoes
- Cilantro - lime brown rice pilaf
- Whole - grain penne pomodoro
- Brown rice pilaf
- Quinoa pilaf
- Baked spaghetti squash

Delivery to clubhouse \$50

Individual Box Meals add \$2.00 per serving



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