

Catering Menu

Morning Starters

Yogurt Fruit Parfait with Granola \$4.59 ea
Greek yogurt layered with granola and seasonal fruit

Coffee

Hearty and bold French Press blend. 2.2 L hot pot serves 6 \$12.00
With cups \$15.00

Scones \$2.49 ea

Blueberry

Loaded with blueberries and crunchy sugar top

Blueberry Lemon

Loaded with blueberries and lemon with a crunchy sugar top

Buttermilk Cheddar

Studded with Wisconsin cheddar and served with a side of strawberry jam

Oatmeal and Maple

Made with old fashioned oatmeal and Wisconsin maple syrup

Butterscotch Pecan

Loaded with pecans and butterscotch chips

Coconut Chocolate Chunk

Shredded toasted coconut, chocolate chunks

Lemon Cream

Delicate lemon crumb texture. Drizzled with lemon icing

Cinnamon Chip

Loaded with cinnamon spice and cinnamon chips

Dried Cherry and Oatmeal

Made with dried cherries, oatmeal, almonds

White Chocolate Raspberry

Our biggest seller made with raspberries and white chocolate chunks

Apricot Ginger

Delicate ginger flavor with chunks of dried apricots

Maple Bacon

Loaded with maple syrup, crispy bacon chunks and drizzled with maple frosting

Peanut Butter Chocolate Chip

Lots of peanut butter and studded with mini chocolate chips

Triple Chocolate

Chocolate scone loaded with chocolate chips and drizzled with chocolate ganache

Peanut Butter Chocolate Chip Oatmeal

Oatmeal, peanut butter and studded with mini chocolate chips

Chocolate Chip Espresso

Coffee and chocolate together

Sweet Bread

Banana Bread \$3.50

2 slices filled with honey cream cheese

Pumpkin Bread \$3.50

2 slices filled with honey cream cheese

Muffins \$2.49

Banana Espresso Chocolate Chip

Blueberry Oatmeal

With oat streusel topping

Blueberry Streusel

Blueberries and lemon topped with brown sugar streusel

Morning Glory

Carrots, apple, raisins, coconut, walnuts and cinnamon

Cranberry Harvest

Wisconsin cranberries, hazelnuts, cinnamon and ginger

Banana Crunch

Bananas, coconut, walnuts and granola topped with granola and a banana chip

Raspberry Streusel

Raspberries and lemon topped with brown sugar streusel

Apple Streusel

Apples, brown sugar and cinnamon

Oat Bran Applesauce

Applesauce, dates, oatmeal and allspice

Peach Pecan

Peaches, cinnamon topped with pecan streusel

Pear Granola

Chunks of fresh pears granola, cinnamon topped with crunchy granola

Pumpkin

Pumpkin and spices

Breakfast Buns

Sticky Pecan Buns

\$2.95

Brioche dough filled with sugar, toasted pecans and cinnamon. Topped with sticky pecan caramel

The Classic Cinnamon Bun \$2.95

Brioche dough filled with sugar, butter and cinnamon. Topped with vanilla icing

Almond Swirl Rolls \$2.95

Brioche dough filled with vanilla almond filling and topped with almond icing

Cranberry Orange Rolls \$2.95

Brioche dough filling with chopped cranberries, orange and brown sugar. Topped with an orange glaze

Baker's Dozen of Assorted Pastries

\$30

Scone / Slice of filled Banana Bread / Muffin

Eggs

Green Goddess Scramble Serves 12 \$84

Eggs gently scrambled with fresh spinach. Served with house made chicken apple sausage patty

Southwest Breakfast Wrap \$8.49 ea

Scrambled eggs, black beans, onion, avocado, cheddar cheese wrapped in a whole grain tortilla. Served with salsa.

Potato Basil Frittata Serves 12 \$48
Potatoes, ricotta, basil and Gruyere cheese in an egg base and baked until golden and puffed

Smoked Salmon Frittata Serves 12 \$53
Smoked salmon, goat cheese and scallions in an egg base and baked until golden and puffed

Vegetarian Strata Serves 12 \$48
Savory bread pudding rich with eggs, onions, mushrooms, zucchini and spinach.

Potato Thyme and Red Onion Frittata Serves 12 \$48
Potatoes, red onion, thyme, sun dried tomatoes and Gruyere cheese in egg base and Baked until golden and puffed

Italian Frittata Serves 12 \$53
Italian sausage, onions, garlic and mozzarella cheese baked until golden and puffed

Asparagus, Cheddar and Potato Frittata Serves 12 \$48
Asparagus, diced potatoes, onion, garlic and grated cheddar cheese baked until golden and puffed

Herbed Frittata with Asparagus and Goat Cheese Serves 12 \$48
Asparagus, potatoes, fresh herbs, goat cheese, scallions and grated Swiss cheese baked until golden and puffed

Quiche (veggie) \$5 for individual 4" quiche tart or \$24 for 9" pie
(with protein) \$6 for individual 4" quiche tart or \$28 for 9" pie

Mushroom, Spinach Swiss cheese
Broccoli and Cheddar cheese
Artichoke, Spinach, Swiss Parmesan
Sausage, Red Pepper and Cheddar cheese
Smoked Salmon Cream Cheese Dill
Crab Artichoke Swiss
Ham, Onion and Swiss cheese
Ham and Cheddar

Breakfast Potatoes Serves 12 \$24.00
Potatoes, sweet red pepper, onion, rosemary and thyme roasted to tender perfection

Breads

French Baguette	\$4
Dinner Rolls (8 count)	\$5
Honey Oatmeal Potato Garlic	

Box It Up For Lunch

Sandwich Box \$10.49

Your choice of sandwich, bag of kettle chips, and a cookie. Add a bottle of water \$1.50 more.

Sandwich choices

House Made Tuna

Albacore tuna, red onion, garlic, celery and mayonnaise served with leaf lettuce on multigrain or sourdough bread

Tuna and Hummus Wrap

House made hummus rich with tahini and tuna salad served with fresh spinach in a whole grain tortilla

Chicken, Spinach and Red Pepper Wrap

Roasted chicken breast and red peppers, fresh spinach leaves with house made dill ranch dressing wrapped in multi grain tortilla

Tarragon Chicken Salad

Roasted chicken, red grapes, pecans and lettuce in a creamy tarragon infused house made dressing, wrapped in a multi grain tortilla or as a sandwich on whole grain bread.

Dijon Egg Salad

Eggs, Dijon mustard, red onion, celery and mayonnaise served with leaf lettuce on multi grain bread

Asian Chicken Wrap

Roasted chicken and cabbage, red pepper and carrot slaw seasoned with Asian peanut sauce and wrapped in a whole grain tortilla

Grilled Cheese

The classic grilled sandwich with your choice of Swiss, American or Cheddar cheese

Additional Sandwiches and Main Dishes

Meatloaf \$10.95

Thick slice of house made meatloaf, slice of cheddar, spicy ketchup glaze, and bread and butter pickles on a roll. Served with hand cut fries

Ugly Burger \$10.95

8 oz of fresh ground chuck, Cheddar cheese, tomato, lettuce, ugly sauce on a toasted brioche roll. Served with hand cut fries

Chipotle Black Bean Burger \$10.95

Spicy black bean burger served with salsa ranch and avocado on a toasted brioche roll. Served with hand cut fries, garlic parmesan fries or sweet potato fries.

BBQ Brisket Sandwich \$10.95

Slow roasted brisket sliced thin, piled high and served with our French Press sweet and spicy BBQ sauce on a roll. Served with hand cut fries, garlic parmesan fries or sweet potato fries.

The Normandy \$9.49

Cheddar, mozzarella, apple slices, bacon, pesto mayo on sourdough bread and grilled to perfection.

The Rhone \$9.49

Shaved roast beef, your choice of cheese, caramelized onions and sweet red peppers, red pepper aioli grilled to perfection on sourdough.

Chicken Caesar Club Sandwich/Wrap \$8.95

Roasted chicken, crisp bacon, lettuce and sundried tomato Caesar dressing on a Ciabatta roll or in a wrapped whole grain tortilla.

Roasted Artichoke Chicken \$8.95

Roasted chicken slices, roasted artichokes, melted mozzarella and vinaigrette greens served on a toasted ciabatta roll.

Tuna Melt \$8.95

Our house made tuna salad on whole grain with your choice of Cheddar, American. Pepper Jack or Swiss cheese on whole grain and grilled to gooey perfection.

Pulled Pork Sandwich \$8.95

Slow roasted BBQ pork shredded on a 4" bun. Served with scoop of creamy coleslaw or mustard potato salad

Ranch Beans \$6.95

Hearty beef and beans made with three kinds of beans and bacon in a tangy sauce.
Served with cornbread and honey butter.

Soups \$36 gallon \$24 half gallon

Gallon serves 32 - 4 oz servings/20 - 6 oz servings /16 - 8 oz servings See website or call
for available seasonal soups

Salad Box \$11.49 (Go meatless for \$2.00 less)

Your choice of salad, and a cookie. Add bottle of water for \$1.50 more

Offered everyday

Tossed Greens with Roasted Chicken

Crisp assorted greens, roasted chicken, shaved carrot, diced red pepper, fresh mushrooms, cucumber and tomato with house made dill ranch dressing, vinaigrette, Greek vinaigrette or citrus poppy seed vinaigrette

Classic Chicken Greek

Grilled Greek marinated chicken, kalamata olives, diced tomatoes, feta cheese, cucumber, red onion and parsley tossed with crisp lettuce with house made Greek dressing

Cobb

Chicken, avocado, bacon, hard cooked eggs, tomatoes, chives, blue cheese all tossed
With fresh crisp lettuce and served with a house made classic vinaigrette

Tarragon Chicken Salad

Roasted chicken, red grapes, and pecans in a creamy tarragon infused house made dressing served on a bed of crisp lettuce

Triple Salad Plate

Our Dijon egg salad, tarragon chicken salad and tuna salad on a bed of crisp lettuce.

Salads Offered Seasonally

Call for availability

Triple Berry with Roasted Chicken

Roasted chicken with fresh strawberries, raspberries and blueberries on a bed of crisp mixed greens. Topped with a sprinkle of feta cheese, sliced almonds and citrus vinaigrette.

Tabbouleh Chicken Salad

Bulgur wheat, chicken chunks, scallions, mint, parley, cherry tomatoes, cucumber in a lemon vinaigrette. Served on a bed of crisp lettuce

Roasted Shrimp and Orzo Salad

Roasted shrimp, orzo, scallions, dill, parsley, red onion, cucumber, feta in lemon vinaigrette. Served on a bed of crisp lettuce

Lentil Medley

Steamed lentils served with mushrooms, zucchini, red onion, sun dried tomatoes, feta, fresh spinach, and bacon in a honey, basil, oregano, olive oil dressing. Served on a bed of crisp lettuce

Honey Chipotle Quinoa Chicken

Roasted honey chipotle chicken on a bed of crisp lettuce with lime quinoa, cherry tomato halves, avocado and cilantro. Served with citrus vinaigrette

Roasted Beet and Panzanella Salad

Add grilled 4 oz chicken breast for \$2.50 more

Roasted beets, croutons, and goat cheese served over fresh greens with a citrus vinaigrette

Sundance Chicken Salad

Roasted chicken strips, orzo, currents, dried apricots, almonds, sundried tomatoes, green pepper, red onion and feta served over a bed of crisp lettuce

Spinach, Grilled Chicken, Strawberry and Toasted Almond

Spinach leaves, roasted chicken, red onion, sliced strawberries topped with a sweet house made citrus poppy seed dressing and toasted almonds

Mandarin Orange, Grilled Chicken and Toasted Almond

Crisp lettuce, grilled chicken breast, green onion, celery, mandarin orange segments, and parsley topped with a house made citrus poppy seed dressing and toasted almonds

Chicken Caesar

Grilled chicken, parmesan, and croutons on a crisp bed of lettuce with house made Caesar dressing

**Hot Family Dinners Each pan serves 12. Add salad for \$3 a serving/
Garlic bread \$1 a serving**

Looking for an easy way to feed the entire family a fresh, fully prepared meal made from scratch?

- Pink Chicken Lasagna \$72.00
Layers of egg pasta paired with roasted chicken, house made marinara, heavy cream, ricotta, parmesan and mozzarella cheese.
- Vegetarian Lasagna \$72.00
Layers of egg pasta paired with spinach, tofu, ricotta, house made marinara, parmesan and mozzarella cheese.
- Butternut Squash Lasagna \$72.00
Layers of egg pasta paired with butternut squash, goat cheese, sage, thyme and parmesan.
- Classic Meat Lasagna \$72.00
Layers of egg pasta paired with ground sirloin, house made marinara, heavy cream, ricotta, spinach, parmesan and mozzarella cheese. Baked hot and bubbly.
- Classic Sausage Lasagna \$72.00
Layers of egg pasta paired with Italian sausage, house made marinara, heavy cream, ricotta, spinach, parmesan and mozzarella cheese. Baked hot and bubbly.
- Spaghetti Your Way \$72.00
Your choice of Pomodoro sauce, Bolognese sauce or meatballs and marinara. Served with cooked spaghetti.
- Chicken Cavatappi \$72.00
Alfredo, cavatappi pasta, roasted chicken, garlic, onion, mushrooms, parmesan cheese. Baked hot and bubbly.
- Cavatappi Alfredo \$60.00
Alfredo and cavatappi pasta baked together until hot and bubbly.
- Chicken Parmesan \$84.00
Chicken cutlets coated with bread crumbs. Topped with Pomodoro sauce and mozzarella. Baked until bubbly. Served with pasta
- Three Cheese Macaroni and Cheese \$60.00
Macaroni noodles in a creamy two cheese sauce topped with Parmesan and baked until bubbly.

Sweet Endings

Chocolate Mousse Shots \$3.00
Italian chocolate mousse layered with fresh whipped cream 2 bite size

French Press Mess \$3.00
Whipped cheesecake layered with fresh fruit and crumbled shortbread cookies

Cup Cakes \$2.50 ea

Chocolate
With a bittersweet cream cheese frosting

Carrot
With cream cheese frosting and nut sprinkle

Banana
With cream cheese frosting and nut sprinkle

Buttermilk Vanilla
With lemon curd filling and Swiss butter cream frosting

Red Velvet
With cream cheese frosting

Chocolate Ganache
Topped with a ganache chocolate dunk

Lemon
With light lemon vanilla frosting

German Chocolate
The classic with coconut pecan frosting

Giant Cookies \$1.50 ea

House made Oreos
Rich chocolate cookie with vanilla cream filling

Sugar Cookies
With a vanilla/almond icing and sprinkles

Oatmeal Raisin

Monster (Gluten Free)

Oats, peanut butter, chocolate chunks, M & M's

Oatmeal Double Chocolate Chunk

With ground oats and white chocolate chips

Double Chocolate Almond Chunkers

Oatmeal Sandwich with Peanut Butter Filling

Peanut Butter

Peanut Butter Crunch

Made crunchy with chopped peanuts and oatmeal

S'Mores

Graham cracker cookie topped with milk chocolate bar and marshmallows

Ranger

Crisp rice, coconut and pecans

Lemon Butter

Rich butter cookie with a touch of lemon flavor

Chocolate Dunked Shortbread

Brownies \$2.75 ea

The Classic Brownie

Made with bittersweet chocolate, chocolate chips and walnuts

Cappuccino Brownie

Dark chocolate coffee brownie layer topped with cinnamon cream cheese Filling and finished with coffee chocolate glaze

Rocky Road Peanut Butter Brownies

Marshmallows sandwiched in between chocolate brownie layer and a peanut Butter chocolate rice crispy layer

Salted Caramel

Dark chocolate brownie with a salted caramel topper

Trillionaire

Dark chocolate brownie layered with cookie dough, caramel and topped with chocolate ganache

Bars \$2.75 ea

Lemon Bars

Fresh lemon filling on a shortbread crust dusted with powdered sugar

Pecan Brickle Bars

Short bread crust topped with pecan studded brown sugar topping and finished With more chopped pecans and chocolate morsels. Keep under lock and key

English Toffee Bar

Thin and rich with butter, brown sugar and chopped walnut topping

Derby Bars

Shortbread crust topped with dark chocolate pecan pie filling

The Crazy Blonde

Blonde brownie with chocolate and butterscotch morsels and pecans

Oatmeal Sandwich

Oatmeal layers with date, raisin, walnut filling

Raspberry Walnut Shortbread Bars

Raspberry preserves sandwiched in between shortbread base with a walnut topping

Key Lime Coconut Bars

Fresh key lime filling on a shortbread crust topped with toasted coconut

Finger Foods, Appetizers and Platters Served Cold

Goat Cheese Marinated with Lemon and Herbs Serves 12 \$30

Decked Out Dates 24 pieces \$20
Dates stuffed with walnut halves and manchego cheese

Uptown Figs 24 pieces \$20
Dried figs filled with orange cream cheese and a roasted salted almond

Smoked Salmon Tea Sandwiches	24 pieces	\$25
Herbed Goat Cheese Cucumber Sandwiches	24 pieces	\$25
Filled Cherry Tomatoes	24 pieces	\$38
Smoked Salmon Mousse/Herb Cheese/Blue Cheese Mousse/ Anchovy Caper Filling		
Cucumber Rounds	24 pieces	\$36
Smoked Salmon Mousse/Herb Cheese/Blue Cheese Mousse		
Classic 7 Layer Tex Mex Dip	Serves 12	\$30
Roasted Red Pepper Cheesecake	Serves 24	\$30
Green Olive/Goat Cheese/Walnut Crostini	Serves 12	\$19
Smoky Salmon Cheese Ball	Serves 12	\$30
Olive Cheese Ball	Serves 12	\$20
Pesto Deviled Eggs	24 egg halves	\$18
Classic Deviled Eggs	24 egg halves	\$18
Tomato, Green Olive, Basil Bruschetta	24 pieces	\$30
Roasted Shrimp Cocktail	Serves 20	\$49
Spinach Vegetable Dip	Serves 12	\$20
Antipasto Platter	Serves 12	\$49
Marinated artichokes, salami, mozzarella, Kalamata and green olives, parmesan shards, cucumber, roasted peppers, cherry tomatoes		
Prosciutto Wrapped Asparagus Spears	24 pieces	\$35
Fresh Fruit Platter	Serves 12	\$35
Greek Platter	Serves 12	\$35
Olives, hummus, tzatziki, cherry tomatoes, pita chips		
Florence Dip and Crudités	Serves 12	\$25

Caramel Dip/Apple Slices	Serves 12	\$20
Spiced Almonds	per lb	\$15
Meat and Cheese Tray	Serves 18	\$40

Finger Foods, Appetizers and Platters Served Hot

Spicy Hot Buffalo Chicken Dip	Serves 12	\$45
Jumbo Shrimp Stuffed with Capers, Lemon and Parmesan	Serves 6	\$40
Artichoke Spinach Dip	Serves 12	\$25
Herb Cheese Stuffed Mushrooms	24 caps	\$22
Italian Stuffed Mushrooms	24 caps	\$22
Cheese Puffs	30 pieces (warm or cold)	\$25
Italian Meatballs with House made Marinara	(20 pieces)	\$49
Spanakopita	20 pieces Greek seasoned spinach rolled up in phyllo dough	\$60
Crab Cakes	served with Remoulade 10 - 2" cakes	\$50

Cater Cold Salads	½ pint	\$4.50	pint	\$9.00	quart	\$18.00
With protein	½ pint	\$5.50	pint	\$10.00	quart	\$19.00
(24 hours notice is appreciated)						

Cape Cod Salad
 Fresh spinach, bacon, green apple, toasted walnuts, raisins, blue cheese. Topped with citrus vinaigrette

Wild Rice Salad
 Wild rice, oranges, grapes, toasted pecans, raisins, chopped scallions

Fresh Corn Salad (seasonal)
 Fresh corn, red onion, basil, tossed in a light vinaigrette

Dilly Potato Salad

Mayo buttermilk dressing with fresh dill

Mustard Potato Salad

The classic with mayo, red onion, diced celery, and yellow mustard

Creamy Coleslaw

The classic with a sweet mayo dressing

Creamy Coleslaw with Blue Cheese

Red and green cabbage, mayo, mustard and blue cheese

Creamy Cucumber Salad

Fresh sliced cucumbers, red onion in a creamy dill sauce

Guacamole Salad

Fresh avocado chunks, black beans, tomatoes, red pepper, jalapeno with a dash of lime vinaigrette

Szechuan Noodles

Noodles, red pepper, scallions in a Asian peanut ginger sauce

Roasted Shrimp with Orzo

Roasted shrimp, orzo, scallions, dill, cucumber, red onion and feta tossed in a lemon vinaigrette

Tabbouleh (with or without roasted chicken)

Cracked wheat, cucumber, mint, red onion, tomatoes, parsley tossed in a lemon vinaigrette

Tarragon Chicken Salad

Roasted chicken, grapes, walnuts, pecans and tarragon tossed in a creamy dressing

Brown Rice Salad with Salmon

Roasted salmon, brown rice, edamame, carrots, scallions, broccoli tossed in a light Asian dressing

Italian Pasta Salad (with or without roasted chicken)

Penne pasta, garbanzo beans, diced red onion, red pepper, tomatoes, Kalamata olives and parmesan cheese tossed in a Italian vinaigrette

Sundance Salad

Orzo, sundried tomatoes, dried apricots, red onion, feta cheese, whole almonds, red pepper in a orange ginger dressing

Hot Sides ½ pint \$4.50 pint \$9.00 quart \$18.00
(24 hours notice is appreciated)

Mixed Baked Beans

Combination of navy beans, lima beans, kidney beans and bacon stewed up and baked to perfection in a sweet tomato molasses onion sauce

The Fine Print

We deliver in 30 minute windows; 11-11:30 means we will arrive as early as 11 or as late as 11:30

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We include utensils and napkins always request the number needed when placing your order

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We have a set delivery charge if outside Eau Claire. No percentage fees

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We begin standard deliveries at 7 am

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Gratuuity is not included, that is at your discretion

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We have peanuts, tree nuts, soy, milk, eggs, corn, fish, shellfish and wheat in our restaurant, and there may be cross contact with your food. In addition, because we offer so many unique flavors, not every ingredient we use is listed in our menu descriptions.