PROVIDER CATERING

DESSERTS



FALL 2023

FACULTY/STAFF MENU

-	CAKE
	CELEBRATIONS

HALF SHEET CAKES (48 SERVINGS)	
CREAM FILLING	44.75
FRESH FRUIT FILLING	58.85
FULL SHEET CAKES (96 SERVINGS)	
CREAM FILLING	84.75
FRESH FRUIT FILLING	99

**CUSTOM DESIGN FEE 21.75

CAKE FLAVORS WHITE, CHOCOLATE, MARBLE, CARROT, LEMON, RED VELVET

FROSTING

CHOCOLATE BUTTERCREAM, WHIPPED CREAM, VANILLA BUTTERCREAM, CREAM CHEESE

> CREAM FILLINGS CHOCOLATE, VANILLA, LEMON

> FRESH FRUIT FILLINGS STRAWBERRY, MIXED BERRIES

PRICING INCLUDES SMALL PLATES, BEVERAGE NAPKINS, FORKS, AND CAKE KNIFE/SERVER

CAKE CUTTING ATTENDANT AVAILABLE FOR ADDITIONAL \$22.50/HR PER ATTENDANT

_	PAST	RIES
	BY THE	DOZEN

BREAKFAST BREADS	22
CINNAMON ROLLS	21
STICKY BUNS	22.50
ASSORTED DANISHES	20.95
BEAR CLAWS, CHEESE DANISH, CHOCOLATE CROISS/ CHEESE RASPBERRY CROISSANTS	ANTS,
SCONES	20.95
BLUEBERRY, CINNAMON, RASPBERRY WHITE CHC	COLATE
REGULAR MUFFINS	22.50
MINI MUFFINS	13.50
GLUTEN FREE MUFFINS	22.50
BLUEBERRY & DOUBLE CHOCOLATE	
DONUTS	23.75
CHOCOLATE ICING, VANILLA ICING, CINNAMON S	SUGAR
DONUT HOLES	3.95
MINI CHOCOLATE CROISSANTS	20.75
CINNAMON COFFEE CAKE	16.95
SERVES 12-16	



PROVIDER CATERING

DESSERTS



13.50

16.95

FALL 2023

FACULTY/STAFF MENU

BY THE DOZEN	
ASSORTED COOKIES	
GRAD COOKIES	

GINGERBREAD PEOPLE	23
ALMOND COOKIES	17
FRENCH MACARONS	21
ROYALE COOKIES	14.50

HOLIDAY COOKIES	
FROSTED	21
SUGAR SPRINKLED	17

CUSTOM DESIGNED COOKIES & PACKAGING PRICING VARIES WITH DETAILS

___ INDIVIDUAL _____

DESSERTS

S'MORES	2.65
CARAMEL APPLES (SEASONAL)	3.15
PARFAITS	4.20
STRAWBERRY SHORTCAKE, CHOCOLATE PEANUT BUT	ITER,
LEMON MERINGUE, BERRIES & CREAM, COOKIES & CR	REAM,
BANANA CREAM PIE, KEY LIME PIE	
ICE CREAM 3 GAL. TUB STRAWBERRY, CHOCOLATE, VANILLA	43
FROZEN SQUEEZES	1.60
ICE CREAM CUP 40Z	1.10
LEMONADE CUP 120Z	2.40
STRAWBERRY LEMONADE CUP 120Z	2.40

	ΕT	С.	_
ΒY	THE	DOZEN	

MINI WHOOPIE PIES red velvet, chocolate, pumpkin	12.50
MINI CHURROS CAKE POPS	13.50 21.50
CHOCOLATE DIPPED STRAWBERRIES MINI RICE KRISPY TREATS	22.50 21.50
CUPCAKES	21

FLAVORS - WHITE, CHOCOLATE, MARBLE, CARROT, LEMON, RED VELVET

FROSTING - WHIPPED CREAM, VANILLA BUTTERCREAM, CHOCOLATE BUTTERCREAM, CREAM CHEESE

SPECIALTY THEMED CUPCAKES	27.75
COCA COLA, DULCE DE LECHE, COCONUT LIME	

INDIVIDUAL CUPCAKE PACKAGING 2.05 EA



PROVIDER CATERING **DESSERTS**



FALL 2023

FACULTY/STAFF MENU



ALL ITEMS ARE AVAILABLE FOR DELIVERY/SET-UP OR TO BE PICKED AT THE **ADC** DURING NORMAL BUSINESS HOURS.

DELIVERY CHARGES AND LOCATION FEES MAY APPLY.

DISPOSABLE PLATES, NAPKINS, AND SERVING UTENSILS ARE INCLUDED IN PRICE.

CATERING ATTENDANTS ARE AVAILABLE FOR AN ADDITIONAL **\$21/HOUR** PER ATTENDANT TO ASSIST WITH SERVING FOOD.

— PIES —

10" GOURMET PIES APPLE, PEACH, PUMPKIN, CHERRY, PECAN, 18.50

APPLE MIXED BERRY

PRICING INCLUDES SMALL PLATES, BEVERAGE NAPKINS, FORKS, AND CAKE KNIFE/SERVER

BARS

BY THE DOZEN

ASSORTED DESSERT BARS	22.25
MINI DESSERT BARS	10.75
BROWNIES	22.25
MINI BROWNIES	10.75
MINI PEPPERMINT BROWNIES	13.50
RICE KRISPY TREATS	21.50

BEVERAGES -

PRICED PER GALLON

ICED WATER	6
SPA WATER	13
HOT OR ICED COFFEE	20
ICED TEA	21
LEMONADE	21
ARNOLD PALMER	22

PRICED PER ITEM

BOTTLED WATER	1.20
ASSORTED SODAS	2.65
LA CROIX	2.65
HOT WATER WITH TEA BAGS	1.75