



Looking for a CATERER?

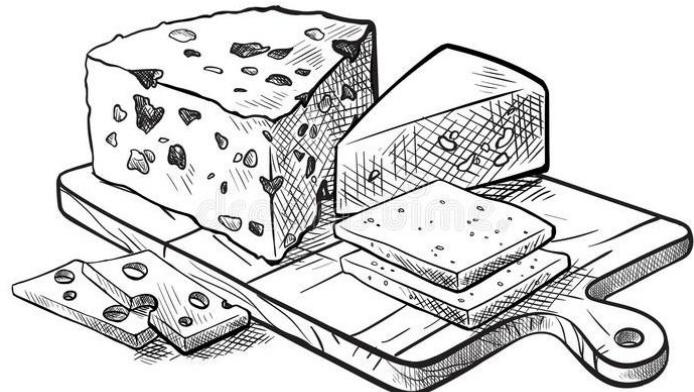
We got you covered!!!

Great for Numerous Events

MoJo Food Services

Midnight Lunch

(Serviced)



Appetizers / Hors D'oeuvres

(Inquire for Passed Hors-d'oeuvres, Increased Pricing)

Mozzarella Sticks

Fried Cheese Filled Stick, Served with Homemade Salsa

5Pieces 5⁰⁰ - 20Pieces 15⁰⁰ - 50Pieces 36⁵⁰ - 100Pieces 60⁰⁰

Hand-cut Fries (8oz per Serving)

Hand-Cut Fries (Garden Potatoes, In-Season)

5Servings 15⁰⁰ - 10Servings 30⁰⁰ - 20Servings 60⁰⁰ - 40Servings 120⁰⁰

Our Homemade Gravy

Beef or Chicken

8oz 3⁰⁰ - 16oz 5⁰⁰ - 32oz 10⁰⁰

Poutine (8oz Fries per Serving)

Hand-Cut Fries, Topped with a Blend of Italian Cheese, and Our Signature Gravy

(Garden Potatoes, In-Season)

5Servings 20⁰⁰ - 10Servings 40⁰⁰ - 20Servings 80⁰⁰ - 40Servings 160⁰⁰

Onion Rings (8oz per Serving)

Battered Rings of Onion, Fried

5Servings 25⁰⁰ - 10Servings 50⁰⁰ - 20Servings 100⁰⁰ - 40Servings 200⁰⁰

Sweet Potato Fries (8oz per Serving)

Yams Sliced into Fries, Fried

5Servings 35⁰⁰ - 10Servings 70⁰⁰ - 20Servings 140⁰⁰ - 40Servings 280⁰⁰

Zucchini Stick(s)

Sticks of Zucchini, Battered and Fried

5Pieces 5⁰⁰ - 20Pieces 15⁰⁰ - 50Pieces 36⁵⁰ - 100Pieces 60⁰⁰

Pickle Spear(s)

Spears of Dill Pickles, In a Seasoned and Dill Batter, Fried

5Pieces 6⁰⁰ - 20Pieces 20⁰⁰ - 50Pieces 50⁵⁰ - 100Pieces 90⁰⁰

Corn Fritter(s)

Homemade Corn Bread, Fried

Served with Homemade Jam and Jellies

5Pieces 7⁵⁰ - 20Pieces 30⁰⁰ - 50Pieces 70⁰⁰ - 100Pieces 138⁰⁰

Stuffed Mushroom Cap(s)

Button Mushrooms Filled with Bacon, Cream Cheese, and Parmesan, Baked to Perfection

5Pieces 7⁵⁰ - 20Pieces 30⁰⁰ - 50Pieces 70⁰⁰ - 100Pieces 138⁰⁰

Lasagna Stuffed Mushroom(s)

Mushrooms filled with Ricotta Cheese, Spinach, Marinara Sauce, and topped with more Cheese and Fresh Basil

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Crab Stuffed Mushrooms (3 per Serving)

Tender Mushrooms filled with creamy seasoned Crab and baked with a Golden Breadcrumb Topping.
5Servings 22⁰⁰ - 10Servings 45⁰⁰ - 20Servings 90⁰⁰ - 40Servings 180⁰⁰

Rustic Tuscan Pepper Bruschetta

With the colors of Fall, Bell Peppers, Mint, Goat Cheese and Balsamic Vinegar will have you transported to the Tuscan countryside! On Mini Melba Toasts

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Stuffed Bell Pepper(s)

Bell Peppers Filled with Ground Beef, Sautéed Onion, Garlic, Tomatoes, Cheese, and Rice
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Greek Olive Tapenade

Toasted French Bread Topped with a Pesto-style Sauce, Green Olives, Feta Cheese, and Lemon
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Cilantro Tomato Bruschetta

Toasted French Loaf, Sliced, Topped with Tomato, Yellow Onion, Cilantro, and Mozzarella Cheese
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Cucumber-Dill Canape(s)

Cucumbers, Fresh Dill, Cream Cheese, and Dijon Mustard all on Toasted French Bread
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Apple and Blue Cheese Endive

Endive filled with Apples, Blue Cheese, Pistachios, and an Orange Honey Dressing
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Bacon-Wrapped Date(s) with Goat Cheese

Soft, Sweet Dates filled with Creamy Goat Cheese wrapped in smoky Bacon and baked to crispy-soft perfection
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Baked Brie

This Baked Brie recipe is a perfect appetizer for special events. The rich, gooey, melty cheese is guaranteed to wow guests, Topped with Drizzled Honey, Sea Salt, and Thyme/Rosemary. Served with Guest's choice of Baguettes, Apple Slices, and Grapes.

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Gougère(s)

French Cheese Puffs prepared with Gruyere Cheese
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Cranberry Brie Bite(s)

Crescent Pastry filled with Brie Cheese, Cranberry, and Fresh Rosemary
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Bacon-Wrapped Water Chestnut(s)

Whole Water Chestnuts, wrapped in Smoky Bacon, soaked in a Sweet Ginger Glaze
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Bacon Wrapped Chicken Bite(s)

A savory, salty, sweet, sticky, crispy appetizer, making this dish an affectionate Hors D'oeuvres
5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Smoky Bacon Wrap Smokie(s)

Bacon-wrapped smokies are the ultimate crowd-pleasers, offering a perfect blend of smoky, savory, sweet flavors.
5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Bacon Wrapped Scallops

An elegant Hors D'oeuvres sure to please any party
5Pieces 17⁵⁰ - 10Pieces 35⁰⁰ - 20Pieces 70⁰⁰ - 40Pieces 130⁰⁰

Tangy Teriyaki Cocktail Sausage(s, 8 Pieces per Serving)

Cocktail Sausages roasted in a Tangy Teriyaki Honey Glaze tossed with Sesame Seeds and Coriander
5Servings 12⁵⁰ - 10Servings 25⁰⁰ - 20Servings 44⁰⁰ - 40Servings 88⁰⁰

Spinach Puff(s)

Buttery spinach puffs are cheesy and savory with pops of bacon
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Devilled Egg(s)

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Fried Deviled Egg(s)

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 100⁰⁰ - 100Pieces 200⁰⁰



Buffalo Chicken Devilled Egg(s)

Host's Choice of Mild or Spicy
5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Smoked Salmon Devilled Eggs w/ Dill (3 per Serving)

This Hors D'oeuvre takes a classic appetizer to a stunning new level. Filled with fresh herbs, salty smoked salmon and briny capers, each bite is loaded with palate-pleasing flavor

5Servings 20⁰⁰ - 10Servings 40⁰⁰ - 20Servings 80⁰⁰ - 40Servings 160⁰⁰

Smashed Brussel Sprout(s)

The sprouts are pressed flat then roasted in a Parmesan Dusting
5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Taquito(s)

Taquitos are rolled tacos filled with chicken, beef, pork or Vegetables and cheese. Fried to perfection.
5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Shrimp and Garlic Butter

The classic Shrimp and garlic Appetizer

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Pasadena Pinwheel(s)

Tortilla Filled with Cream Cheese, Mayo, Green Chillies, Tomato, Onion, Garlic and Chilli Powder and Toasted

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Ham and Cheese Pinwheels (4 per Serving)

Ham and Cheese Pinwheels with Puff Pastry, Baked to perfection

5Servings 12⁵⁰ - 10Servings 25⁰⁰ - 20Servings 50⁰⁰ - 40Servings 100⁰⁰

Italian Stuffed Flank Steak Pinwheels (4 per Serving)

Tender flank steak rolled up with garlic, herbs, prosciutto ham, provolone cheese... flavorful steak pinwheels that are every bit tasty as they are fancy-looking!

5Servings 12⁵⁰ - 10Servings 25⁰⁰ - 20Servings 50⁰⁰ - 40Servings 100⁰⁰

Sausage Roll(s)

The classic "Pigs in a Blanket" appetizer

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Apple Gouda Pigs in a Blanket

This Hors D'oeuvre features Smoky Gouda Cheese and Sweet Apple Slices wrapped in Flaky Puff Pastry

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Butter Chicken Skewer(s)

Succulent chicken marinated in a velvety blend of an aromatic yogurt butter, infusing every bite with a harmonious balance of a creamy rich char. Savor the mouthwatering taste of a beloved classic in every tender, flavorful bite.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Sweet and Sour Meatball Skewer(s)

The perfect balance of sweet and tangy, these Meatball Skewers pack in a lot of vegetables and are as visually pretty as they are delicious.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Garlic Shrimp Skewer(s)

This skewer takes on the classic dish of Shrimp and Garlic

5x 12⁵⁰ - 20x 50⁰⁰ - 50x 120⁰⁰ - 100x 235⁰⁰

Caprese Salad Kabob(s)

The irresistible flavor profile of Caprese skewers is the trifecta of a summer garden bounty. Fresh-from-the-vine tomatoes and homegrown basil, paired with creamy Mozzarella.

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Antipasto Skewer(s)

Mozzarella Balls, Cherry Tomatoes, Pitted Olives, Tortellini, Artichokes, Roasted Red Pepper, Salami, a Balsamic Reduction, and Fresh Parsley

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 100⁰⁰ - 100Pieces 200⁰⁰

Honey Garlic Chicken Lollipop(s)

Chicken Drumsticks in a Honey Garlic Glaze

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

BBQ Chicken Lollipop

A fantastic blend of chicken and bacon, cooked on the BBQ with a hint of smoky flavor.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Cowboy Butter Steak Sliders

Brioche slider rolls brushed with Cowboy Butter and filled with Tender Beef, Caramelized Onions, Jalapenos, and Cheddar Cheese.

5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Beef Burger Slider(s)

Our Signature Beef Patties (miniaturized) on a Slider Roll, topped with House Pickles, Lettuce, Red Onion, and Tomato

5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Pulled Pork Slider

This delicious pulled pork sliders are layered with tender pork, coleslaw, BBQ sauce, and dill pickles.

5x 15⁰⁰ - 10x 30⁰⁰ - 20x 60⁰⁰ - 50x 150⁰⁰

Burrata and Steak Crostini

Sourdough Baguette Topped with Beef and Burrata Cheese, garnished with Chives and Balsamic Vinegar

5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Beef Carpaccio Canapé

Toasted Crostini Topped with Beef, Parmesan, Capers, and a creamy Mustard Horseradish Ssauce

5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Dry Garlic Ribs (6oz per Serving)

The classic Fried Bites of Boneless Pork Served with Ranch Dressing

5Servings 25⁰⁰ - 10Servings 50⁰⁰ - 20Servings 100⁰⁰ - 40Servings 200⁰⁰

Loaded Potato Bite(s)

Tiny Bites of Potato Skins Topped with real Bacon Bits, Green Onions, Shredded Cheddar and Mozzarella, and a Dollop of Sour Cream

5Pieces 17⁵⁰ - 20Pieces 70⁰⁰ - 50Pieces 150⁵⁰ - 100Pieces 300⁰⁰

Crab Cake(s)

These Crab Cakes are pan fried until crispy on the outside and tender inside

5Pieces 15⁰⁰ - 20Pieces 60⁰⁰ - 50Pieces 150⁰⁰ - 100Pieces 300⁰⁰

Shrimp Tartlet(s)

Miniature Phyllo Tart Shells filled with Shrimp (De-tailed), Cream Cheese, Cocktail Sauce, and Lemon
5x 20⁰⁰ - 20x 80⁰⁰ - 50x 200⁰⁰ - 100x 800⁰⁰

Crab Crescent(s)

Crescent Rolls Filled with Crab Meat, Cream Cheese, Mayonnaise, and Green Onions
5x 20⁰⁰ - 20x 80⁰⁰ - 50x 200⁰⁰ - 100x 800⁰⁰

Jumbo Shrimp Canape(s) with Chili and Lime

Coins of Cucumber Topped with Jumbo Shrimp, Lime Zest, and a Chilli Lime Cream
5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 100⁰⁰ - 100Pieces 200⁰⁰

Crab Rangoon (3 per Guest)

Deep-Fried Wontons filled with Cream Cheese, and Crab Meat
5Servings 26²⁵ - 10Servings 52⁵⁰ - 20Servings 105⁰⁰ - 40Servings 210⁰⁰

Poutine Bar

Two Styles we could serve:

Buffet \$15.00 PP
(Unlimited Servings)
Our Hand-cut Fries
Variety of Sauces
Variety of Toppings
Variety of Cheese

Served \$12.00 PP
Concession Style Featuring a List of Toppings, Sauces, and Cheese
Up to 3 Toppings per Poutine

Classic Lasagna (+7.75 PP)

Lasagna Noodles layered between rows of Delicious Tomato Sauce, Creamy Cottage Cheese, and 4 Cheese Italian Cheese

Veggie Lasagna (+6.75 PP)

This vegetarian lasagna is cheesy (of course), and loaded with vegetables, spinach and a simple tomato sauce.

Baked Spaghetti and Meat Sauce (+5.75 PP)

Spaghetti Noodles in a Bolognese Sauce, Topped with 4 Cheese Italian Cheese

Spaghetti and Meatballs (+6.25 PP)

Noodles of the Spaghetti Variety in a Rich Tomato Sauce, Seasoned to Perfection.

Beef and Corn Bake (+6.75 PP)

Beef, Pasta, Corn, Tomato, Cheddar, and Mozzarella Cheese

Cottage Pie (Shepherds Pie) (\$6.75 PP)

A Medley of Vegetables, Ground Beef and Herbs in a Red Wine Sauce, under a be of whipped potato.

Chicken Pot Pie (\$7.25 PP)

A well seasoned medley of Chicken and vegetables in a Crisp Crust.

Beef Pot Pie (\$7.25 PP)

A well seasoned medley of Beef and vegetables in a Crisp Crust.

Smoked Meatless Meatballs (\$7.25 PP)

A Combination of Chickpeas and Onions, Smoked at a low temperature, and tossed with Herbed Tomato Sauce.

Cabbage Rolls (\$7.75 PP)

Beef and Rice Mixture in a Hand Rolled Cabbage Casing. Braised in a herbed tomato sauce.

Taco Pie (\$6.25 PP)

Layers of seasoned meat and cheese baked to satisfy your taco cravings any night of the week. All the satisfying flavors of tacos which come together in this dish.

Bacon Cheeseburger Pie (\$6.25 PP)

This pie has been adored by many since it was first made back in the 1950's, made with Lean Ground Beef, Sliced Bacon, Cheddar Cheese, topped with Parsley and Green Onions.

Cheeseburger Casserole (\$6.75 PP)

With ingredients like Lean Ground Beef, Diced Onions, Tomatos, Garlic, and Spices – you'll never forget it!

Crescent Roll Taco Bake (\$6.75 PP)

Taco Pie! Shaped like a pie, and filled with Taco ingredients, you will go back for seconds!

Sloppy Joes (\$7.25 PP)

The classic meal that's featured in every household.

Taco Casserole (\$6.75 PP)

This Taco Casserole Recipe is loaded with all of your Mexican favorites and topped with Doritos!

Italian Cheese Chicken Lasagna (\$7.25 PP)

This white sauce Chicken Lasagna is so satisfying with layers of lasagna noodles and tender chicken in a creamy spinach sauce.

Shipwreck Dinner (\$6.25 PP)

Lean Ground Beef, Macaroni and Cheese, Diced Tomatos, Mixed Veggies, and Cheddar Cheese, Baked to Perfection

Chuckwagon Chilli (\$7.25 PP)

Ground Beef, Beans, Sausages, Carrots, Diced Onion, and Seasons made to perfection.

Cheese and Bacon Pirogis (\$6.75 PP)

Served in a Bold Buttery Glaze a Rich Mushroom Sauce

Onion Pie (\$6.25 PP)

Similar to a quiche, but with lots of sautéed onions and melted cheese, this Vidalia onion pie is one amazing side dish.

Quebec Style Beans (\$6.25 PP)

A classic staple for any meal, whether it be a BBQ or a Three Course Dinner.

Add Bacon (\$0.75 PP)

Add Sausages (\$0.75 PP)

Nachos (+5.60 PP)

Corn Chips Topped with Shredded Cheddar & Mozzarella, Diced Tomato, Bell Pepper & Green Onion, Sliced Olives, Kidney Beans, and Taco Meat (Beef)

Buffalo Chicken Mac and Cheese (+7.25 PP)

Each bite of macaroni is infused with spicy hot sauce and gorgonzola cheese, the perfect recreation of a buffalo wing dipped in blue cheese sauce.

Wisconsin Five-Cheese Bake (+6.25 PP)

Mozzarella, Swiss, Parmesan, provolone, and Gouda Cheese all combine to create this irresistible macaroni bake.

Lobster Mac and Cheese (+7.50 PP)

Rich mac and cheese — made with Cheddar, Gruyere, and Romano — combines with lobster meat and is baked to golden perfection.

Four-Cheese Truffled Macaroni and Cheese (+6.75 PP)

While an abundance of cheeses makes this an already stand out mac and cheese dish, a drizzle of truffle oil takes it to a different level.

Want even more decadence? Add a finish to this recipe with a sprinkling of truffle salt over the top.

Smoked Gouda Mac and Cheese (+6.50 PP)

This dish is given a fancy twist when smoky Gouda steps in to replace traditional Cheddar.

'South-of-the-Border' Mac and Cheese (+6.25 PP)

This Cheddar-based macaroni is amped up with spicy green chiles, diced tomatoes, and green onions. Served with a dollop of sour cream or guacamole to keep with the 'south-of-the-border' theme.

Shrimp Mac and Cheese (+6.75 PP)

Bite-size shrimp are a fancy addition to this irresistible mac and cheese recipe. A sprinkle of Cajun seasoning gives each bite a subtle kick.

Smoky Four Cheese Macaroni Bake (+6.50 PP)

This rich macaroni and cheese combines the savory flavors of Swiss, Monterey Jack, sharp Cheddar, and Parmesan cheeses along with sautéed garlic and onion to make a creamy to die for sauce

Pumpkin Macaroni and Cheese (+6.25 PP)

Pumpkin may sound like an odd addition to macaroni and cheese, but once pureed, pumpkin creates a luxuriously rich sauce.

Garlic Chicken Mac and Cheese (+7.25 PP)

This Dish transforms macaroni and cheese into an impressive and delicious meal. Pasta and chopped chicken breast are mixed into a garlicky sauce, all covered in a buttery cracker layer and baked until perfectly crisp on the top.

Macaroni and Cheese with Bacon and Onions (+6.50 PP)

The sweetness of caramelized onions is balanced out with salty bacon in this wow-worthy mac and cheese.

Macaroni and Cheese Gratin (+6.50 PP)

Just calling it gratin gives it instant fancy cred. Rich Gruyere cheese is melted down with milk and heavy cream to create a delicious sauce that's different from your standard mac and cheese.

Mock Sou Boreg (Armenian Macaroni and Cheese) (+6.50 PP)

The Armenian version of macaroni and cheese combines egg noodles with Monterey Jack cheese, cottage cheese, and whipped eggs for a light and fluffy texture. Parsley adds a burst of fresh flavor and a nice contrasting color to finish off the dish.

Reuben Mac (+6.75 PP)

This unique dish transforms the beloved Reuben sandwich into an impressive macaroni and cheese dish. Pasta is coated in a dressed up cheese sauce — featuring spicy brown mustard, Gouda, chevre, and blue cheeses — then mixed with corned beef, sauerkraut, and Thousand Island dressing for a flavorful meal.

Lobster-Bacon Macaroni and Cheese (+7.50 PP)

Smoky bacon, rich lobster, and a melty cheese sauce make this a real stand-out macaroni dish.

Baked Gnocchi Mac and Cheese (+6.65 PP)

A rich and creamy gnocchi, a tender pasta dumpling made from potatoes.

Baked Mac 'n Cheese Rosé (+6.50 PP)

A Rich and Creamy Sauce prepared from a Marinara and Alfredo Sauce, Baked to a golden perfection.

Monterey Spaghetti (\$6.25 PP)

Whole Wheat Spaghetti in a blend of Spinach, sour Cream and French Fried Onions.

Truffle Mac n' Cheese (\$7.75 PP)

Penne, Blend of Italian Cheese, Truffle Oil, and Sauteed Mushrooms. Topped with Fresh Basil (Seasonal)

Penne Pasta with Marinara (\$6.75 PP)

Penne Pasta, Garden Tomato, Garlic, and Herbs. Topped with Fresh Basil (Seasonal)

Simple Pasta Dinner

- Choice of Pasta Dish
- Garlic Toast and Variety of Breads

- Sweet Mo Jo Pickles, Dill Pickles
- Caesar and Garden Salad Bar
 - Toddler (0-2): Free
 - Kids (2-5): \$8.00
 - Youth (6-12): \$11.70
 - Adults (12-59): \$13.34
 - "Golden Age" (60+): \$11.70

Pasta Dinner

- Choice of Pasta Dish
- Garlic Toast and Variety of Breads
- Sweet Mo Jo Pickles, Dill Pickles
- Caesar and Garden Salad Bar
- Choice of 2 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (2-5): \$13.00
 - Youth (6-12): \$20.70
 - Adults (12-59): \$24.34
 - "Golden Age" (60+): \$20.70



Pasta Bar

- Variety of Pasta Noodles
- Variety of Pasta Sauces (Bolognese, Marinara, and Alfredo Sauce)
- Choice of 2 Baked Pastas
- Garlic Toast and Variety of Breads
- Sweet Mo Jo and Dill Pickles
- Choice of 2 Compound Salads
- Caesar and Garden Salad Bar
- Choice of 3 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (2-5): \$16.00
 - Youth (6-12): \$22.70
 - Adults (12-59): \$26.34
 - "Golden Age" (60+): \$22.70

Street Style Taco (Authentic Mexican Cuisine)

Hibachi Style Mexican Tacos prepared in front of Guests for great entertainment!

Guest's Choice of Soft Corn Tortilla or Corn Chips, Both Available

3 Tacos PP - \$24.75 PP
4 Tacos PP - \$29.75 PP
5 Tacos PP - \$34.75 PP

Choose 5 of the Following (to be served);

- Beef Tacos (Tacos De Carne)
- Chorizo Tacos
- Fried Pork Tacos (De Cerdo Fritos)
- Tacos Pastor Style (Estilo Pastor)
- Birria Tacos (Tacos de Birria)
- Barbacoa Tacos
- Sirloin Taco (Solomillo)
- Ribeye Taco (Chuleton)



Topped with Mexican Style Onion and Cilantro

All Served with Pico de Gallo, Variety of Salsa, Guacamole

Fresh Brewed Coffee, Variety of Tea, and Juice / Rice Milk

Served with 3 Choices of Dessert



Mexican Desserts

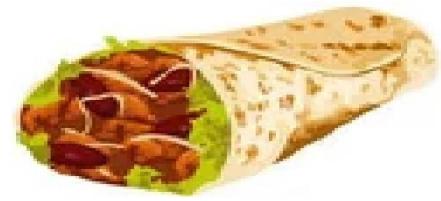
- 3 Milks Cake
- Pastel Tres Leches
- Churros
- Flan
- Buñuelos
- Rice Pudding
- Arroz con Leche
- Creamed Strawberries
- Crema De Fresas
- Key Lime Ice Cream Cake
- Pastel Helado de Lima

Taco Casserole (Authentic Mexican Cuisine)

Tacos de Guisados

Buffet Style where the guests can choose what goes into their taco or Nachos

- Mexican Rice (**Arroz Mexicano**)
- Refried Beans (**Frijoles Refritos**)
- Fried Potatoes with Chorizo (**Patatas Fritas con Chorizo**)
- Mexican Pulled Pork (**Cochinita Pibil**)
- Crispy Pork Skin with Tomatillo Salsa (**Chicharron en Salsa Verde**)
- Pulled Chicken with Mole (**Pollo Desmenuzado Con Mole**)
- Chicken Tinga (**Tinga de Pollo**)
 - Pulled Chicken in a Tomato and Chipotle Sauce



Served with Soft Corn Tortilla, Corn Chips, and Variety of Salsa & Sauces

Fresh Brewed Coffee, Variety of Tea, and Juice / Rice Milk

Served with 3 Choices of Dessert

Toddler (0-2): Free
Kids (2-5): \$12.00
Youth (6-12): \$22.25
Adults (12-59): \$26.80
“Golden Age” (60+): \$22.25

Mexican Desserts

3 Milks Cake
 Pastel Tres Leches
 Churros
 Flan
 Buñuelos
 Rice Pudding
 Arroz con Leche
 Creamed Strawberries
 Crema De Fresas
 Key Lime Ice Cream Cake
 Pastel Helado de Lima



Mexican Buffet (Authentic Mexican Cuisine)

Choice of 4 of the Following (Mexican Rice and Farmers Beans Included)

- Chicken with Mole Sauce (**Pollo Con Mole**)
- **Enchiladas**
Tomato or Tomatillo
- **Chilaquiles**
Tomato or Tomatillo
- Meatballs in Chipotle Sauce (**Albóndigas en Salsa Chipotle**)
- Pork in Peanut Sauce (**Cerdo en Salsa de Maní**)
- Refried Beans (**Frijoles Refritos**)
- Coconut Fish (**Pescado De Coco**)
- Mexican Style Beef (**Carne Estilo Mexicano**)
- **Burritos**
(Beef, Beans, and Cheese)
- **Chimichangas**
- Pork Ribs in Tomatillo Salsa (**Costillas De Cerdo En Salsa De Tomatillo**)
- **Tamales**



Served with Mexican Rice, Guacamole, Pico de Gallo, Corn Chips, and Variety of Salsa & Salsa

Fresh Brewed Coffee, Variety of Tea, and Juice / Rice Milk

Served with 3 Choices of Mexican Dessert

- Toddler (0-2): Free
- Kids (2-5): \$12.00
- Youth (6-12): \$24.25
- Adults (12-59): \$28.80
- “Golden Age” (60+): 24.25



Mexican Desserts

- 3 Milks Cake
- Pastel Tres Leches
- Churros
- Flan
- Buñuelos
- Rice Pudding
- Arroz con Leche
- Creamed Strawberries
- Crema De Fresas
- Key Lime Ice Cream Cake
- Pastel Helado de Lima



Simple Lunch Buffet

- Variety of Sandwiches (Tuna Salad, Egg Salad, and Deli Sandwich)
- Sweet Mo Jo and Dill Pickles

- Choice of EITHER
 - Variety of Vegetables (Veggie Platter)
 - Variety of Fruit (Fruit Platter)
 - Variety of Cheese (Cheese Platter)
 - Variety of Squares
 - Beverages (Coffee, Tea, and Juice)
 - \$14.00 / Person

Beef on a Bun

- Thin Siced Beef
 - Served with mustards, mayonnaise and horseradish aioli
- Marinated Onions
 - Onion / Celery Seed / Vinegar
- Cabbage Slaw
- Brioche Dinner Rolls
 - 1.5 Buns PP – \$12.00
 - 2 Buns PP – \$15.75

Exquisite Lunch Buffet

- Variety of Open and Closed Sandwiches (Tuna; Egg; and Ham Salad, Deli, Ham & Cheese, and BLT)
- Variety of Pickles (Cucumber, Onion, and Carrot)
- Variety of Vegetables,
- Variety of Fruit,
- Variety of Meat, Cheese and Crackers
- Variety of Squares, Cookies, and Cinnamon Buns
- Beverages (Coffee, Tea, and Juice)
 - \$17.00 / Person





Chuckwagon Chilli

- Chuckwagon Chilli
- Homemade Dinner Rolls & Butter
- Caesar and Garden Salad Bar
- Choice of 2 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (2-5): \$9.25
 - Youth (6-12): \$13.30
 - Adults (12-59): \$17.50
 - “Golden Age” (60+): \$13.30



Butter Chicken Dinner

- Butter Chicken
 - Homemade Northern Curried Tomato Sauce
- Coconut Basmati Rice
 - Rice / Coconut Milk
- Curried Cauliflower
 - Roasted Cauliflower / Indian Spiced Curry Sauce
- Bite-Sized Naan Bread
- Kachumber Salad
 - Cucumber / Red Onion / Tomato / Ninja Radish / Jalapeno / House-made Lemon Vinaigrette
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (2-5): \$11.00
 - Youth (6-12): \$18.70
 - Adults (12-59): \$24.34
 - “Golden Age” (60+): \$18.70

Ukrainian Dinner

- Kubasa (Garlic Sausge)
- Chicken Kiev
- Perogies (Cheddar Bacon)
- Holubtsi (Cabbage Rolls)
- Borscht Soup
- Palyanytsya Bread
- Choice of 2 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (2-5): \$17.00
 - Youth (6-12): \$25.30
 - Adults (12-59): \$28.80
 - “Golden Age” (60+): \$25.30



Dessert Buffet

- Variety of Fruit
- Choices of 2 Cakes
- Choice 5 Individual Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (2-5): \$7.25
 - Youth (6-12): \$11.30
 - Adults (12-59): \$14.50
 - “Golden Age” (60+): \$11.30



Layered Seafood Dip (\$37.50 / Tray, Serves 25)

Individual / Plated (2.25 PP)

A creamy base layered with Cocktail Sauce, Bell Pepper, Green Onion, Tomato, Crab, Shrimp, and Italian Cheese. Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips

Pepperoni and Five Cheese Pizza Dip (\$45.00 / Tray, Serves 25)

Individual / Plated (2.50 PP)

Seasoned Marinara Base Layered with Variety of Cheese; Mozzarella, Gouda, Parmesan, Provolone, Cheddar, and Pepperoni; Two Ways.

Served with Flat Bread

Dill Benedictine Dip (\$37.50 / Tray, Serves 25)

Individual / Plated (2.25 PP)

A Creamy Cucumber Dip with Red Onion, Dill, and Spices.

Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips

Cowboy Caviar	(\$37.50 / Tray, Serves 25)
Individual / Plated	(2.25 PP)
Healthy mix of Tomato, Avocado, Red Onion, Black-Beans, Black-Eyed Peas, Corn, Bell Pepper, Jalapeno Pepper, and Cilantro	
Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips	
Spinach Dip	(\$32.50 / Tray, Serves 25)
Individual / Plated	(2.00 PP)
Creamy Spinach Dip Served with Sourdough Bread	
Lasagna Dip	(\$47.00 / Tray, Serves 25)
Individual / Plated	(2.65 PP)
Italian Gravy Bolognese Layered with Parmesan Bechamel Sauce, Ricotta and Italian Cheese.	
Served with Lasagna Chips	
BLT Dip	(\$42.20 / Tray, Serves 25)
Individual / Plated	(2.40 PP)
A Creamy Base Layered with Crispy Bacon, Romaine Lettuce, Diced Tomato, and Green Onions	
Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips	
7 Layer Dip	(\$42.20 / Tray, Serves 25)
Individual / Plated	(2.40 PP)
Salsa Base Layered with Beans, a Creamy Centre, Guacamole, Cheddar Cheese, Mozzarella Cheese, Olives, Tomatos, and Green Onions.	
Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips	
Reuben Dip	(\$47.00 / Tray, Serves 25)
Individual / Plated	(2.65 PP)
A Creamy Base with Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing	
Served with Rye Bread and Wholegrain Crackers.	
Beef Enchilada Dip	(\$45.00 / Tray, Serves 25)
Individual / Plated	(2.50 PP)
Beefy Base Layered with Corn, Green Chiles, Refried Beans, Cheddar and Mozzarella Cheese	
Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips	
Southwest Dip	(\$37.50 / Tray, Serves 25)
Individual / Plated	(2.25 PP)
A Creamy Base Layered with Corn, Black-Beans, Cheddar Cheese and Green Onions.	
Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips	
Caramelized Onion, Bacon, and Gruyere Dip	(\$42.20 / Tray, Serves 25)
Individual / Plated	(2.40 PP)

A Creamy Base Layered with Crispy Bacon, Gruyere Cheese, Sherry, and Sweet Sautéed Onions.
Served with Apple Slices, Bread, and Variety of Crackers.

Million Dollar Dip (\$50.60 / Tray, Serves 25)

Individual / Plated (2.80 PP)

A Creamy Base Layered with Toasted Slivered Almonds, Crispy Bacon, Cheddar and Mozzarella Cheese and Green Onions

Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips

Club Sandwich Dip (\$47.00 / Tray, Serves 25)

Individual / Plated (2.65 PP)

A Creamy Base Layered with Crispy Bacon, Turkey, Ham, Cheddar and Mozzarella Cheese, Lettuce and Tomato

Served with Tortilla Chips, Variety of Crackers and Veggies.

Taco (\$37.50 / Tray, Serves 25)

Individual / Plated (2.25 PP)

Rich and Creamy Taco-Seasoned Base Layered with Olives, Jalapenos, Tomato, Lettuce, Bell Pepper and Green Onions.

Served with Tortilla Chips

SANDWICHES

Grilled Cheese - 6.00 PP

Marble Cheese on Choice of Toast

Tuna Salad - 7.00 PP

Tuna, Mayo, and Green Onions, Open Face on a Brioche Bun

Denver – 8.00 PP

Diced Green Onions and Bell Peppers, Eggs, Mayo on Choice of Bread

Egg Salad – 7.00 PP

Eggs, Mayo, Green Onion, Spices, Open Face on a Brioche Bun

Grilled Ham & Cheese – 8.00 PP

Sliced Ham, Marble Cheese, on Choice of Toast

BLT – 10.00

Bacon, Romaine Lettuce, and Sliced Tomato on Choice of Toast

Tuna Melt 8.00 PP

Mozzarella Cheese Melted over Tuna, Mayonnaise, and Green Onions.

Clubhouse 13.00 PP

Single – 15.75

Tomato, Lettuce, Marble Cheese, Guacamole, Bacon, Ham, and Real Turkey or Smoked Brisket

Meatloaf Sandwich 13.00 PP

Meatloaf, Sautéed Red Onion, Tomato Glaze, Marble Cheese, MoJo Pickles, Bacon, and Onion Rings. All on a Toasted Ciabatta Bun.

Smoky Beef Dip 14.00 PP

Smoked Tender Brisket, Sautéed Red Onion, Sautéed Mushrooms, Mozza Cheese and Onion Rings. All on a Toasted Artisan Bun along with a Side of Horseradish Aioli and Au Jus

Quesadilla – 6.00 PP

Inquire for Variety

Monte Cristo – 8.00 PP

Savoury French Toast, Sliced Ham, and Swiss Cheese, Served with Homemade Raspberry Jam

Reuben – 8.00 PP

Corned Beef, Sauerkraut, Russian Dressing, and Swiss Cheese on Toasted Rye Bread

Chicken Spiedie – 8.00 PP

SO WHAT IS A CHICKEN SPIEDIE?

So glad you asked. Pronounced like “speedy,” this simple sandwich is made of caramelized, cubed meat stuffed into a French Roll.

Chuckwagon Chilli on a Bun – 8.00 PP

Ground Beef, Sausages, Tomato, and Spices served over a Kaiser bun topped with Coleslaw

Smoked Beef Sandwich – 9.00 PP**Pulled Pork – 8.00 PP****Sloppy Joes – 8.00 PP****Donair – 9.00 PP****Philly Cheesesteak – 10.00 PP****Tacos (Western) – 9.00 PP**

(Chicken, Beef, or Shrimp)

Burgers

Quarter Pound 100% Canadian Beef, and Real Cheese

All Served with Pickle, Lettuce, Onion and Tomato

Jane/John Doe \$6.50 PP

Without Side or P.L.O.T.

Hamburger \$8.50 PP

Cheese \$9.50 PP

Marble Cheese

Bacon Cheese \$11.50 PP

Bacon and Marble Cheese

Mushroom Mozzarella \$11.50 PP

Mushrooms, Mozzarella Cheese, and Mayonnaise

Mushroom Bacon Cheese \$13.50 PP

Bacon, Mushrooms, and Marble Cheese

Ranchers Choice \$15.00 PP

Marble Cheese, Bacon, Onion Rings, and BBQ Sauce on a Ciabatta Bun

Classic Chicken Burger \$10.75 PP

Grilled or Crispy Chicken and Mayo on a Ciabatta Bun

California Chicken Burger \$15.75 PP

Grilled or Crispy Chicken, Bacon, Guacamole, and Marble Cheese on a Ciabatta Bun

Applewood Smoked Salmon \$14.25 PP

Smoky Applewood Sauce on a Ciabatta Bun

Bison Cheese \$9.50 PP

Marble Cheese

(Add Bacon +2.00)

Albino \$14.50 PP

All Beef Patty Topped with Marble Cheese, Bacon, Guacamole and Mushrooms on a Gluten Sensitive Bun

Garden 14.50 PP

Beyond Meat Patty Topped with Mushrooms, Mozzarella, and Mayo on a Ciabatta Bun

BBQ Bacon Cheeseburger \$12.50 PP

Hawaiian Cheese \$13.50 PP

Grilled Pineapple, Ham, Mozza, Sriracha Mayo, and a Teriyaki Sauce

Pesto Club Burger \$14.75 PP

Grilled or Crispy Chicken

Bacon, Marble Cheese, and Homemade Pesto Mayo

Chili Cheeseburger \$11.50 PP

HOMEMADE CHILI, MARBLE CHEESE, AND A COUPLE ONION RINGS

Breakfast Burger \$13.75 PP

SUNNY SIDE EGG, BACON, MARBLE CHEESE, AND A CHILI PEPPER KETCHUP

Cordon Bleu \$13.75 PP

GRILLED OR CRISPY CHICKEN
HAM, MOZZA, AND A HOMEY MUSTARD GLAZE

Hungry Hunter \$16.00 PP

2 BEEF PATTIES, BACON, MUSHROOMS, AND MARBLE CHEESE

Kansas City \$16.00 PP

PULLED PORK, POTATO CHIPS, COLESLAW, MOZZA CHEESE AND BBQ SAUCE

Pioneer \$16.00 PP

MUSHROOMS, BACON, GARLIC AIOLI, MOZZA, AND FRESH ROSEMARY)

Farmer John \$16.00 PP

(BACON, ONION RINGS, SUNNY SIDE EGG, BBQ SAUCE, AND MOZZA CHEESE)

Hot Dogs 5.00 PP**Cheddar Cheese Smoky 7.00 PP****ENTREES****Chicken Fingers 10.00 PP**

(CHOICE OF DIPPING SAUCE)

Fish and Chips 13.00PP

2 LARGE FILLETS OF POLLACK IN A HOMEMADE BATTER

PORK CUTLETTE (Schnitzel) 13.00 PP

(SLICED AND TENDERIZED PORK CHOP, SEASONED, AND FRIED TO PERFECTION)

Poutines**Taco \$15.00 PP**

TACO MEAT (BEEF), BELL PEPPERS, GREEN ONIONS, TOMATO, BEANS, TORTILLA CHIPS, SHREDDED CHEESE, AND VARIETY OF SAUCES

4 Cheese and Bacon \$11.00 PP

Mozzarella, Gouda, Parmesan, Provolone Cheese, Diced Bacon, and Rich Gravy

Perogi \$14.00 PP

Diced Bacon, Cheddar, Mozzarella, Crispy Fried Red Onion, Sautéed Mushrooms, Gravy, and Green Onions. Side of Sour Cream

Butter Chicken \$15.00 PP

Crispy Chicken, Mozzarella, Gouda, Provolone, Parmesan, Curried Tomato Sauce, Crispy Fried Onion, Green Onions, and Sour Cream

Donair \$14.00 PP

Homemade Donair Meat & Donair Sauce, Red Onion, Mozzarella, Gouda, Provolone, Parmesan, and Diced Tomato

Smoky BBQ Poutine \$15.00 PP

House Fries Topped with Smoked Brisket, Smoky BBQ Sauce, Sautéed Onions, Blend of Italian Cheese, and Green Onions Served with a Side or Horseradish Aioli

Sugar Shack \$16.00 PP

Bacon, Spicy Salami, Eggs, Mozzarella, Gouda, Provolone, Parmesan, Green Onions, Onion Rings, Sweet Syrup

Pulled Pork \$15.00 PP

Tender Pulled Pork, Mozzarella, Gouda, Provolone, Parmesan, Bold BBQ Sauce, and Couple Onion Rings.

Philly Cheese \$15.00 PP

Tender Pulled Pork, Mozzarella, Gouda, Provolone, Parmesan, Bold BBQ Sauce, and Couple Onion Rings.

Mexican Fusion \$17.00 PP

Chorizo Sausage, Huevos Ranchero Sauce, Jalapenos, Olives, Tomato, Corn, Cheddar Chile Queso, Feta Cheese, Salsa, and Sour Cream

HANDCRAFTED PIZZA

Homemade Pizza Crust

Homemade Marinara

10 Inch – Feeds 1-2 Guests

14 Inch – Feeds 5-6 Guests

ALL MEAT

Pepperoni, Sausage, Hamburger, Ham, Bacon, Marinara, and Italian Cheese

10 Inch 17.75 – 14 Inch 25.25

CANADIAN

Pepperoni, Bacon, Mushrooms, Marinara and Italian Cheese

10 Inch 15.75 – 14 Inch 23.25

ROYAL HAWAIIAN

Ham, Pineapple, Marinara, Bacon, Red Onion, Honey Garlic, Italian Cheese, and Toasted Sesame Seeds
10 Inch 17.75 – 14 Inch 23.25

BBQ CHICKEN

Grilled Chicken, Red Onion, Bell Pepper, Bold BBQ Sauce, Cheddar and Mozzarella
10 Inch 16.75 – 14 Inch 23.25

CHEESE

Double Dose of Italian Cheese and Marinara
10 Inch 14.75 – 14 Inch 18.25

SUPREME

Pepperoni, Sausage, Hamburger, Bell Pepper, Mushrooms, Red Onion, and Italian Cheese
10 Inch 19.75 – 14 Inch 27.25

BACON CHEESEBURGER

Hamburger, Bacon, Red Onion, Mustard, Ketchup, Marinara, Cheddar, and Mozzarella
10 Inch 19.75 – 14 Inch 27.25

Breadsticks

Served with Marinara Sauce
10 Inch 10.75 – 14 Inch 15.25
Add Italian Cheese +3.75 / 10"
+9.25 / 14"

Cake DIY Station (If Chosen for Dessert, Additional \$2.25PP will be added onto Dinner Price)

The Guests have the opportunity to create their own Cake any Style they Want to decorate in!
Guests Choice of Cake; Chocolate, White, and Red Velvet
Guests Choice of Fruit Compotes
Guests Choice of Toppings (Sprinkles, Fruit, Garnishes, Syrups, Chipits, etc.)

Cupcake DIY Station (If Chosen for Dessert, Additional \$2.25PP will be added onto Dinner Price)

The Guests have the opportunity to create their own Cake any Style they Want to decorate in!
Guests Choice of Cake; Chocolate, White, and Red Velvet
Guests Choice of Fruit Compotes
Guests Choice of Toppings (Sprinkles, Fruit, Garnishes, Syrups, Chipits, etc.)

S'mores DIY Station (If Chosen for Dessert, Additional \$2.00PP will be added onto Dinner Price)

We would provide Heat Elements (Sterno Fire Cans for each table) for the Guest's to Roast the Marshmallows over.

We would also provide Graham Crackers, Variety of Chocolate, Marshmallows, Sliced Fruit and Berries, Pretzels, Peanut Butter, and Toasted Coconut

Ice Cream Sundae DIY Station (If Chosen for Dessert, Additional \$2.50PP will be added onto Dinner Price)

The Guests have the opportunity to create their own Sundae any Style they Want to decorate in!
Host's Choice of 5 Different Ice Cream Flavors
Guests Choice of Fruit Compotes
Guests Choice of Toppings (Sprinkles, Fruit, Brownies, Cookies etc.)

Dessert Bag DIY Station

Guests have the opportunity to choose the variety of candy, cookies, snacks, (etc.) they would like to enjoy

Chocolate Fountain (If Chosen for Dessert, Additional \$2.00PP will be added onto Dinner Price)

A delectable selection for any occasion! Variety of items would include Fruit, Marshmallows, Pretzels, Cookies, Candies, Cheese, and Bacon!

Waffle or Pancake DIY Station (If Chosen for Dessert, Additional \$2.50 will be added onto Dinner Price)

A Sweet and Savory selection for any occasion! Warm Waffles or Pancakes with a variety of toppings including Fruit, Chipits, Peanut Butter, Compotes, Whipped Cream, Candies, and even Ice Cream!