

# THE ART OF CATERING



Welcome to the Art of Catering at Westmoreland County Community College Courtesy of AVI Fresh. Our mission is to provide you with exceptional service and quality food with our main goal of cultivating a creative culinary experience. Our professional culinary and catering team are here to assist you in planning your next special event. Our services range from business meetings, conferences, family gatherings, showers, luncheons & more.

Contact our Catering Director at [catering@westmoreland.edu](mailto:catering@westmoreland.edu) for information.



## ORDERING GUIDELINES

### ORDERING

Catering orders are accepted via e-mail at [catering@westmoreland.edu](mailto:catering@westmoreland.edu). Our team will confirm information within 24 hours. Please submit your final guest count no later than seven (7) business days prior to the event. Minor changes to the final guest count, including dietary restrictions or food allergy accommodations, may be made up to 72 hours prior to the event. Last minute orders welcome upon availability. Disposable plates, utensils, and service ware are included with all orders. China can be rented on site for an additional 2.00 per person and off-site for an additional 4.00 per person. We require 72 hours notice to cancel an order. Orders that are canceled outside that time frame may be subject to charges.

### OFF SITE DELIVERIES

Delivery times are accompanied on a first come first serve basis. For Latrobe, Public Safety Training Center, & Advanced Technology Center, there is a 15 guest minimum and a 25.00 delivery fee per invoice. For Murrysburg, New Kensington & Indiana Centers, there is a 30 guests minimum & 50.00 delivery fee per invoice. In the event that a minimum guest count cannot be met, the client will still be charged for the applicable minimum. Events staff will work with the client to create a menu that is appropriate for off site catering that can travel well while maintaining our standard of food quality, presentation and freshness.

Menu selections may be adjusted based on the distance and travel time to location of event.

### PAYMENT OPTIONS

We accept personal and business checks as well as all major credit cards except American Express. External customers can pay Westmoreland County Community College directly. Internal customers can charge their respective cost centers with approval.

### FOOD AND BEVERAGE

Menu pricing is subject to change without notice due to varying market prices. Hot buffets have a maximum of 2-hour time frame and cold items/buffets have a maximum 3-hour time frame. Food and beverage cannot be brought into events hosted at Westmoreland County Community College and its branch campuses. All food and beverage must be purchased through AVI Food Systems and consumed on premise. No outside to go packaging is permitted to be brought into our facilities nor will any be given out on site. Excess food at the end of the event will be returned to ownership of AVI Food Systems c/o Westmoreland County Community College.

### FOOD ALLERGY DISCLAIMER

Please be advised that our food may contain or come into contact with common allergens, including milk, eggs, peanuts, tree nuts, soy, wheat, fish, sesame and shellfish. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any menu item is completely free of allergens.. If you have a food allergy or special dietary requirement, please inform our catering director or events director before placing your order.





## FRESH START BREAKFAST

10 Person Minimum. All Breakfast Packages Include Coffee/Hot Tea Service, Water and Assorted Bottled Juices.

### **THE CLASSIC CONTINENTAL**

Assortment of Danish, Muffins, Scones, & Pastries.

**8.25 per person**

### **THE EXECUTIVE CONTINENTAL**

Assortment of Danish, Muffins, Scones, Pastries & Cinnamon Rolls

Accompanied by a Fresh Seasonal Fruit Platter.

**10.25 per person**

### **BREAKFAST SANDWICH BUFFET**

English Muffin with Egg & American Cheese with Your Choice of Sausage,

Bacon or Ham. Accompanied by Home Fries.

**10.99 per person**

**Extra protein 1.99 per person**

### **THE FRENCH BISTRO BUFFET**

Choice of Spinach & Feta Quiche, Bacon & Cheddar Quiche, or French Toast

Bake. Comes with Pastry Assortment & Fresh Seasonal Fruit Platter.

**11.99 per person**

### **WOLFPACK BREAKFAST**

Comes with Scrambled Eggs & Your Choice of:

- 1) Bacon, Sausage, or Ham
- 2) French Toast, Waffles, or Pancakes
- 3) Potato Pancakes, Home Fries, or Potatoes O'Brien

**12.25 per person**

### **WOLFPACK CHAMPIONSHIP BREAKFAST**

Comes with Scrambled Eggs, Pastry Assortment and Fresh Seasonal Fruit

Platter, and Your Choice of:

- 1) Bacon, Sausage, or Ham
- 2) French Toast, Waffles, or Pancakes
- 3) Potato Pancakes, Home Fries, or Potatoes O'Brien

**14.25 per person**



### **HOT OATMEAL BAR**

Assorted Variety, Brown Sugar, Dried Cranberries & Maple Syrup.

**7.99 per person**

### **A HEALTHY START**

Hard Boiled Eggs, Yogurt with Granola & Fresh Seasonal Berries, Fruit Bars,  
& Pastry Assortment.

**9.99 per person**

**Extra Fruit Topping 0.75 per person**

### **FRESH START BEVERAGES**

**FULL COFFEE SERVICE | 4.75 per person**

Regular & Decaffeinated Coffee, Hot Tea Assortment with Creamers  
and Sugar.

*Upgrade to Starbucks Brand Coffee for an Additional  
2.00 per person*

**INFUSED WATER | 10.95 per gallon**

**BOTTLED WATER | 2.50 per bottle**

**BOTTLED JUICE | 2.79 per bottle**  
Orange, Cranberry, Apple

### **A LA CARTE BREAKFAST ITEMS**

Assorted Mini Muffins | 9.95 per dozen

Donuts | 15.95 per dozen

Sticky Buns | 19.95 per dozen

Cinnamon Rolls | 19.95 per dozen

Bagels with Cream Cheese | 18.95 per dozen

Pastry Assortment | 16.95 per dozen

## BEVERAGES

### FULL COFFEE SERVICE

3-Hour Maximum Time Frame.

Regular & Decaffeinated Coffee, Hot Tea Assortment with Creamers & Sugar. **4.75 per person**

*Upgrade to Starbucks Brand Coffee for an Additional  
**2.00 per person***

### BOTTLED BEVERAGES

Bottled Water

**2.50 each**

Canned Soda

**1.75 each**

Bottled Soda

**2.69 each**

Pure Leaf Bottled Iced Tea

**2.75 each**

Assorted Bottled Juice

**2.79 each**

### BEVERAGES SERVED BY THE GALLON

Lemonade, Unsweetened Iced Tea, Fruit Punch, Arnold Palmer, Westmoreland Punch

**9.95 per gallon**

Infused Water

**10.95 per gallon**

Apple Cider - served Hot or Cold

**Seasonal Availability - MARKET PRICE**

## HOT APPETIZER SELECTIONS

Served Buffet Style, These Delicious Bite Sized Morsels are the Perfect Addition to any Event. If You Would Like the Option for Our Team to Serve Your Guests a  
2.00 Additional Charge per Person Will be Assessed.

### BACON WRAPPED SCALLOPS

Served with Peach Bourbon Glaze  
**36.95 per dozen**

### MINI CRAB CAKES

Miniature Crab Cakes Served with Cajun Rémolade.  
**Market Price**

### STUFFED MUSHROOM CAPS

Mushrooms Stuffed with Sausage, Spinach & Feta Cheese.  
**21.95 per dozen**

### MEATBALLS

Beef & Pork Blend.  
Choice of Swedish, Teriyaki, Marinara, Sweet & Sour,  
Barbecue or French Onion.  
**22.75 per dozen**

### SPANAKOPITA

Spinach & Feta Cheese Wrapped in a Flaky Puff Pastry.  
**21.95 per dozen**

### BONELESS CHICKEN WINGS

Choose from Mild, Barbecue, Honey Mustard or Buffalo.  
Served with House ranch & Celery.  
**45.95 for 5 lbs | Serves up to 20 people**

### ASSORTED MINI QUICHE

Cheddar, Broccoli & Quiche Lorraine.  
**21.95 per dozen**

### MINI SPRING ROLLS

Wonton Wraps Rolled with Sautéed Julienne  
Vegetables, Fresh Ginger & Spices. Served with Thai Chili Dipping Sauce.  
**23.95 per dozen**

### BAKED BRIE

Creamy Brie Topped with Seasonal Fruit Filling &  
Wrapped in Flaky Puff Pastry.  
Served Warm with Toasted Baguettes.  
**47.95 for 3 lbs | Serves up to 25 Guests**

### BUFFALO CHICKEN DIP

Shredded Chicken Baked with Assorted Cheeses, & Buffalo Sauce. Served Warm  
with Tortilla Chips.  
**51.95 for 3 lbs | Serves up to 25 Guests**

### SPINACH & ARTICHOKE DIP

Mixture of Assorted Cheeses, Baby Spinach, & Artichoke Hearts. Served Warm  
with Toasted Pita Chips.  
**48.95 for 3 lbs | Serves up to 25 Guests**

### BAKED FETA DIP

Roasted Garlic, Honey, Feta & Italian Cheeses,  
Blistered Cherry Tomatoes & Balsamic Glaze.  
Served Warm with Toasted Baguettes.  
**48.95 for 3 lbs | Serves up to 25 people**

## COLD APPETIZER SELECTIONS

Served Buffet Style, These Delicious Bite Sized Morsels are the Perfect Addition to any Event. If You Would Like the Option for Our Team to Serve Your Guests, a 2.00 Additional Charge per Person Will be Assessed.

### ITALIAN PINWHEELS

Basil Pesto Whipped Cream Cheese, Genoa Salami, Pepperoni, Ham, Roasted Red Pepper, Pepperoncini.  
**21.95 per dozen**

### CLASSIC BRUSCHETTA

Diced Roma Tomato, Purple Onion, Fresh Garlic, Basil, Extra Virgin Olive Oil & Balsamic Glaze. Served with Toasted Baguettes.  
**24.95 per dozen**

### ROASTED RED PEPPER BRUSCHETTA

Diced Roma Tomato, Roasted Red Pepper, Purple Onion, Fresh Garlic & Basil Extra Virgin Olive Oil & Balsamic Glaze. Served with Toasted Baguettes.  
**26.95 per dozen**

### MANGO ALMOND CHICKEN PHYLLO CUPS

Home Made Chicken Salad with Juicy Mango & Toasted Almonds in a Flaky Phyllo Cup Garnished with Fresh Cilantro.  
**21.95 per dozen**

### ANTIPASTO SKEWERS

Marinated Ciligene Mozzarella, Kalamata Olive, Artichoke, Cherry Tomato & Cheese Tortellini.  
**19.95 per dozen**

### JUMBO SHRIMP COCKTAIL

Served with Classic Cocktail Sauce.  
**26.95 per dozen**

### PETITE SANDWICHES

Chef's Assortment  
**26.95 per dozen**

### SEASONAL MARKET PLATTER

Domestic & Imported Cheeses, Cured Sliced Meats, Marinated Grilled Vegetables, Assorted Fresh & Dried Fruits, Mixed Nuts, Assorted Dips & Sauces. Served with Toasted Baguettes.

**Market Price - Minimum of 25 Guests to Order**

### ARTICHOKE CAPRESE PLATTER

Fresh Sliced Mozzarella, Tomato, Marinated Artichoke & Basil, Extra Virgin Olive Oil, Sea Salt, Cracked Black Pepper & Balsamic Glaze.  
**36.95 for 3 lbs | Serves up to 25 Guests**

### HOME MADE HUMMUS PLATTER

Choice of Roasted Red Pepper, Traditional, or Roasted Garlic. Served with Toasted Pita.  
**16.95 for 14 oz | Serves up to 25 Guests**

### GOURMET CHEESE PLATTER

Domestic and Imported Cheeses Accompanied by Cracker Assortment & Dijon.  
**59.99 for 4.5 lbs | Serves up to 25 Guests**

### MEDITERRANEAN PLATTER

Marinated Seasonal Grilled Vegetables, Artichoke Hearts, Roasted Red Peppers, Portabello Mushrooms, Classic Hummus & Toasted Pita.  
**63.95 for 5 lbs | Serves up to 25 Guests**

### SEASONAL FRESH FRUIT PLATTER

Fresh sliced seasonal fruits.  
**59.99 for 4.5 lbs | Serves up to 25 Guests**

### SEASONAL FRESH VEGETABLE PLATTER

Accompanied by Home Made Ranch Dip.  
**54.95 for 4.5 lbs | Serves up to 25 Guests**

## WORKING LUNCHEON BUFFETS

2 Hour Maximum Time Frame

10 Guest Minimum

All Working Luncheon Buffets Include Water & Choice of Lemonade or Unsweetened Iced Tea,  
& Fresh Baked Cookie Assortment.

### CLASSIC DELI BUFFET

Build Your Own Sandwich with Sliced Honey Ham,  
Smoked Turkey, Genoa Salami, American Cheese, & Assorted Breads. Served with  
Lettuce, Tomato, Onion, & Pickles. Accompanied by Kettle Cooked Potato Chips &  
Choice of One Side: Potato Salad, Pasta Salad or Cole Slaw.

**14.95 per person**

### EXECUTIVE DELI BUFFET

Build Your Own Sandwich with Sliced Honey Ham,  
Roast Beef, Smoked Turkey, Genoa Salami, Assorted Sliced Cheeses & Breads.  
Served with Lettuce, Tomato, Onion, & Pickles. Accompanied by Kettle Cooked  
Potato Chips. Comes with Choice of Chicken, Egg or Tuna Salad, & Choice of  
Either Potato Salad, Pasta Salad, or Cole Slaw.

**17.25 per person**

### INDIVIDUAL PIZZA

Fresh Baked 16" Pizza Cut Into 10 Slices.

**Cheese 13.00**

**Pepperoni 15.00**

**Specialty 17.00**

### PIZZA BUFFET

Assortment of Cheese, Pepperoni & Specialty Pizzas Served Alongside a Garden  
Salad with Ranch & Italian Dressing.

**14.25 per person**

### PASTA BUFFET

Choice of One Pasta: Penne, Farfalle, Cavatappi.  
Choice of 2 Sauces: Marinara, Alfredo, House Basil Pesto, Blush.  
Choice of 2 Toppings: Grilled Chicken Strips, Meatballs, Sliced Portabello  
Mushrooms, Roasted Vegetables. Accompanied by Classic Tossed Caesar Salad and  
Bread Sticks.

**16.95 per person**

### WRAPPED BUFFET

Choice of Three Wraps - Smoked Turkey, Honey Ham, Roast Beef,  
Chicken Caesar, or Italian Grilled Vegetable. Served with Choice of  
Pasta Salad, Potato Salad, or Garden Salad. Accompanied by Kettle  
Cooked Potato Chips.

**14.45 per person**

### SOUP & SALAD BUFFET

Choose One Style of Salad and One Soup. Accompanied by Bread Sticks.

**13.99 per person**

**Salads:** Classic Caesar, Chopped Mediterranean, Classic Garden,  
Strawberry Spinach.

**Soups:** Chicken Noodle, Italian Wedding, Tomato Basil, Wild  
Mushroom, Creamy Potato, Broccoli Cheddar

### SOUP & SANDWICH BUFFET

Chef's Assortment of Sandwiches & Choice of One Soup. Accompanied  
By Kettle Cooked Potato Chips.

**14.49 per person**

**Sandwiches:** Turkey, Ham, Italian, Italian Grilled Vegetable, Chicken  
Salad, Egg Salad.

**Soups:** Chicken Noodle, Italian Wedding, Tomato Basil, Wild  
Mushroom, Creamy Potato, Broccoli Cheddar

**Add Soup of the Day or Chili to Any Buffet for an Additional  
3.00 per person.**

## **BUILD YOUR OWN SALAD BUFFET**

**2 Hour Maximum Time Frame**

**10 Guest Minimum**

Served with Crispy French Fries, Water & Your Choice of Lemonade or Unsweetened Iced Tea. Accompanied by Fresh Baked Cookie Assortment.

### **FRESH GREENS**

#### **SELECT TWO:**

Spring Mix, Romaine, Iceberg Mix or Spinach

### **VEGETABLE TOPPINGS**

#### **SELECT UP TO SIX:**

Shredded Carrot, Red Onion, Cherry Tomato, Avocado, Cucumber, Herb Croutons,  
Red Bell Pepper, Green Bell Pepper, Celery, Corn, English Peas, Black Olives,  
Fresh Sliced Mushrooms, Almonds, Dried Cranberries, Radish,  
Hard Boiled Eggs, Black Beans or Garbanzo Beans.

### **CHEESE**

#### **SELECT ONE:**

Mozzarella, Cheddar, Feta, Asiago Parmesan or Blue Cheese Crumbles

### **PROTEIN**

#### **SELECT ONE:**

Roasted Portobello Mushrooms | 15.25 per person  
Grilled Chicken | 17.25 per person  
Marinated Steak | 21.25 per person

### **DRESSINGS**

#### **SELECT TWO:**

House Italian, Buttermilk Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette,  
Honey Mustard, Caesar

Add Soup of the Day for an Additional 3.00 per person.



## BOXED LUNCHES

Submit Final Head Counts 10 Days Prior to the Date of the Event. For 10 Guests & Under, Choose From 2 Selections. For 30 Guests & Under, Choose From 3 Selections. For 50 Guests & Over, Choose From Any Selection.

### QUICK AND SIMPLE CLASSIC LUNCH

Your Choice of a Classic Sandwich Served on a Kaiser roll, Garnished with Leaf Lettuce & Sliced Tomato. Includes Whole Fruit, Bag of Chips, Freshly Baked Cookie, & 16 oz. Bottled Water.

**11.00 per person**

#### **Classic Sandwiches**

Ham and Cheese  
Roast Beef and Cheese  
Roast Turkey and Cheese  
Chicken Salad  
Egg Salad  
Vegetarian

### GOURMET BOXED LUNCH

Gourmet Boxed Lunches Include Whole Fruit, Bag of Chips, Side of Pasta Salad, Freshly Baked Cookie & 16 oz. Bottled Water. Garnished with Leaf Lettuce & Sliced Tomato

**13.00 per person**

#### **Gourmet Sandwich Selections**

**CHICKEN AND ARTICHOKE :** Provolone Cheese, Home Made Artichoke Spread.

**DIJON CHICKEN SALAD:** Tender Chicken, Seasonings, Creamy Dijonaise Dressing.

**HONEY MAPLE HAM:** Swiss Cheese, French Dijon Mustard.

**ITALIAN GRINDER:** Ham, Genoa Salami, Pepperoni, Provolone Cheese, Italian Dressing, Mild Pepper Rings.

**SMOKED TURKEY BREAST:** Provolone Cheese, House Honey Mustard.

**ROAST BEEF:** Wisconsin Cheddar Cheese, Horseradish Aioli.

**CALIFORNIA VEGETARIAN:** Traditional Hummus, Sliced Cucumber, Shaved Red Onion, Shredded Carrots, Italian Dressing.

## THEMED BUFFETS

Lunch Served with Water & Unsweetened Iced Tea

Dinner Served with Full Coffee Service, Water & Unsweetened Iced Tea

### CUCINA ITALIANO

Chicken Parmesan, Marinara Pasta, Alfredo Pasta,  
Chef's Choice of Vegetable, Garden Salad with Ranch & Italian, Warm Rolls  
& Butter, Chef's Choice of Dessert.

**23.95 per person | Lunch 19.25 per person**

### HOMESTYLE BUFFET

Slow-Roasted Turkey Breast with Gravy, Traditional Bread Stuffing, Mashed  
Potatoes, Green Beans, Cranberry Sauce, Garden Salad with Ranch & Italian,  
Warm Rolls & Butter, Seasonal Pie

**23.95 per person | Lunch 19.25 per person**

### SOUTHERN COOKOUT

Choose Two: Barbecued Chicken, Pulled Pork or Country Fried Chicken.

Accompanied by Choice of Two Sides:

Baked Beans, Potato Salad, Cole Slaw, Mac & Cheese, Corn on the Cobb

Includes Corn Bread & Fresh Baked Cookies.

**25.95 per person | Lunch 20.25 per person**

### ALL AMERICAN BUFFET

Grilled Hamburgers & All Beef Hot Dogs

Accompanied by Choice of Two Sides:

Baked Beans, Potato Salad, Cole Slaw, Pasta Salad, or Corn on the Cobb.

Includes Kettle Cooked Potato Chip, Watermelon Wedges, & Fresh Baked Cookies.

**23.95 per person | Lunch 19.25 per person**

**\*Veggie or Turkey Burgers Available Upon Request**

### TAILGATE BUFFET

All Beef Sliders, Boneless Wings with Your Choice of Buffalo, Garlic Parmesan  
or Barbecue Sauce with Celery & Ranch.

Accompanied by Mac & Cheese, Kettle Cooked Potato Chips.

Includes Fresh Baked Cookies

**23.95 per person | Lunch 19.25 per person**

### FIRE GRILLED FAJITA BUFFET

Seasoned Chicken Accompanied by Cilantro Lime Rice, Seasoned Black  
Beans, Sautéed Onions & Peppers, Flour

Tortillas, Guacamole, Sour cream, Shredded Lettuce,  
Fresh Salsa, Shredded Cheddar Cheese & Crisp Tortilla Chips.

Includes Fresh Baked Cookies.

**21.95 per person | Lunch 17.25 per person**

**Substitute Steak for +4.00 per person**

### FAR EAST BUFFET

Choice of One of the Following Proteins: General Tso's Chicken, Mongolian  
Beef, Sweet & Sour Chicken or Beef & Broccoli in Garlic Ginger Sauce.

Accompanied by Steamed White Rice, Stirfry Vegetables, an Asian Chopped  
Salad with Toasted Sesame Vinaigrette and Fresh Baked Cookies.

**22.95 per person | 18.95 per person**

### PIZZA BUFFET

Cheese, Pepperoni & Specialty Pizzas Accompanied by a Garden Salad with  
Ranch & Italian Dressing, and Fresh Baked Cookies.

**16.75 per person | Lunch 14.25 per person**

*Lunch is Served From 10:30 AM - 3:30 PM. Minimum of 20 Guests.*

## CREATE YOUR OWN BUFFET

23.95 per person | Lunch 19.25 per person

Lunch Served with Unsweetened Iced Tea & Water. Dinner Served with Full Coffee Service, Unsweetened Iced Tea & Water, Rolls & Butter.

Extra Entree Choices may be Added for an Additional Charge.

### SALADS (CHOICE OF ONE)

Garden Salad with Ranch & Balsamic  
Strawberry Spinach Salad with Raspberry  
Vinaigrette

Mediterranean Chopped Salad with Greek Vinaigrette  
Caesar Salad

### ENTREES (CHOICE OF ONE)

Country Fried Chicken  
Chicken Marsala  
Beef Tip Bordelaise  
Chicken Parmesan

Rustic Flank Steak with Mushroom Demi Glace  
Bruschetta Chicken  
Garlic & Herb Roast Beef with Au Jus  
Citrus Butter Salmon

Asiago Chicken with Sundried Tomato  
Cream Sauce  
Meat Lasagna  
Honey Dijon Pork Loin

### PASTA (CHOICE OF ONE)

Spinach and Sundried Tomato Pasta  
Baked Ziti

Pasta Primavera  
House-made Macaroni & Cheese

Penne with Alfredo  
Penne with Marinara

### STARCH (CHOICE OF ONE)

Potatoes Au Gratin  
Baked Potato  
Buttery Homestyle Mashed Potatoes

Garlic & Rosemary Roasted Red Skin Potatoes  
Wild Rice  
Roasted Garlic Mashed Potatoes

Baked Sweet Potatoes  
Herb Stuffing  
Traditional Rice Pilaf

### VEGETABLES (CHOICE OF ONE)

Green Bean Almandine  
Seasonal Vegetable Medley  
Garlic Roasted Broccoli

Honey Thyme Glazed Carrots  
Dill Butter Green Beans  
Citrus Roasted Asparagus (Seasonal)

Buttered Corn  
Brussel Sprouts with Bacon & Shallots  
Roasted Cauliflower

### DESSERT

Chocolate Fudge Layer Cake  
Chef's Selection of Assorted Fruit  
Pies

Strawberry Shortcake  
Chef's Selection of Assorted Cream Pies

Lemon Creme Cake  
Tiramisu

## DESSERT SELECTIONS

### SUNDAE BAR

Vanilla or Chocolate Ice Cream Served with Assorted Toppings.

Minimum of 25 guests

**6.25 per person**

### FRESH SEASONAL FRUIT

**4.25 per person**

### CAKES

Your Choice of Chocolate, Strawberry, Carrot, Lemon Cream, or Red Velvet.

**4.50 per person**

### PIES

Apple, Cherry, Pecan, Peach, Blueberry.

**4.95 per person**

### ASSORTED CREAM PIES

Chocolate, Cookies & Cream, Coconut, Lemon

**4.95 per person**

### NEW YORK STYLE CHEESECAKE

A Minimum of 25 guests

**5.75 per person**

### ASSORTED DESSERT BARS

**17.95 per dozen**

### FUDGE BROWNIES

**15.95 per dozen**

### COOKIES

**13.75 per dozen**