

Catering

at



With Sodexoho

*Sodexo Campus Services welcomes you to the world of
fine dining and excellent service.*

This booklet is a guide intended to offer suggestions to help you plan your event. While this guide shows our most popular items, you are by no means restricted to its contents. Our dedicated staff is available to answer any questions you may have. We will be happy to customize a menu to fit your particular needs and budget.

Your event is as important to us as it is to you and we will take care of all details to ensure its success.

Sincerely,

*Catering Manager
Sodexo Campus Services
Georgia College & State University*

Office (478) 445-3663

Cell (478) 288-6766

Fax (478) 453-3899

catering@gcsu.edu

www.gcsudining.com/catering

Sodexo Campus Services Catering

Reservations

Please reserve your function space with GCSU Space Reservations, at (478) 445-2749, prior to booking your event with Sodexo Campus Services Catering (catering department). **When reserving the space, please allow three hours before the event and two hours after the event for set-up and clean up.** Please be aware that any event being held in the dining areas of Maxwell Student Union may not begin prior to eight o'clock in the evening. Special considerations may be made on an individual basis.

Advance Notice

To guarantee that all items and services will be available for your event, please contact the Catering Department as soon as possible. **Any catering order placed within three business days of the event will be subject to a \$15.00 service charge.** Catering office hours are Monday through Friday from 8:00 a.m. to 4:00 p.m. Telephone orders may be placed with us at, (478) 445-3663 or fax your order to (478) 453-3899. E-mail orders are also possible at catering@gcsu.edu. A confirmation letter will be mailed to you. This letter must be signed and returned to us upon receipt. Please mail the signed letter to:

Catering Department
Sodexo Campus Services
Maxwell Student Union
Georgia College & State University
231 West Hancock Street
Milledgeville, Georgia 31061

Minimum Order

The minimum order for any catered event is \$25.00. Arrangements for orders less than the minimum amount can be made if they are picked up from the office during office hours and paid for by either cash or check at the time the order is picked up. Buffets must have a minimum guest count of 15 persons.

Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, the guest count or event arrangements must be confirmed seven full business days prior to the event. Any event that is not cancelled within this time frame will result in full payment due as contracted on the event form. When placing a catering order, an estimated guest count must be provided. If the guest count is not confirmed seven business days prior to the event, service will be provided for the estimated count and the bill will be issued accordingly.

Delivery/Cleanup

There is no delivery charge for catering services held within the Maxwell Student Union. A \$15.00 delivery charge will be added on events located on campus. Events delivered to Lake Laurel, West Campus, and off campus up to five miles will have a \$25.00 delivery charge. Events beyond five miles will incur the \$25.00 delivery charge plus \$4.00 for each additional mile over five miles. **It is the client's responsibility to ensure that buildings and rooms are unlocked to ensure timely setup of your event.**

Table Set-ups

We will gladly assist you with table arrangements for your event. For all locations other than the Centennial Center and off campus events, the Catering Department will make arrangements to have the tables set up as requested. For the Centennial Center and off campus events the client is responsible to make all the arrangements for table rental and set-up. Due to the nature of the set up of the rooms we are unable to move or clear any tables from either the main dining hall, the University banquet room or Hoke dining room.

Payment

We accept university funds, cash, checks, and credit cards. If paying by university funds, please include the campus box number when placing the order. If not paid through university funds, a minimum of 50% of the balance is due upon receipt of the confirmation letter. The final balance will be due seven full business days prior to the event. A 15% surcharge is added to all events not paid through a GCSU account.

China & Linen

Our catering department provides high quality plastic products as our standard placesetting, unless otherwise requested. If china service is desired, there will be an additional fee of \$2.00 per person. As a standard we provide tablecloths and table skirting for all food set-up tables. Linen for guest tables is included only with events on china. If you would prefer linen on the guest tables for receptions, breaks and boxed lunches, there will be a \$4.00 fee for each tablecloth and \$15.00 for each table skirt. The same applies to registration tables, name tag tables, head tables, and any additional table that will not be directly used for food set-up.

Alcohol Procedures

Our catering department does not have a liquor license to sell beer, wine or spirits. However, we can provide beer and wine bar set-ups at \$2.00 per person and full bar glass set-ups at \$3.00 per person. We can also provide bartenders for beer and wine service at \$15.00 per hour for each bartender with a minimum of three hours. We require at least one bartender for every 75 guests. For full bars we can put you in contact with a bartending service. These charges will be separate from the catering charges and the full responsibility of the client.

Attendants

Attendants are included with all served and buffet meals based on a three - hour service time. If you would like to have an attendant present at a break or reception, there is a minimum charge of \$10.00 per hour for each attendant with a minimum of three hours. We recommend at least one attendant for every 75 guests. Additional labor charges will be assessed to events extending beyond the standard three hours.

Exhibition Cooking

Exhibition cooking displays require a display chef, carving stations require a carving chef, and outdoor cook-outs require a grill chef. The minimum charge for these chefs is \$15.00 per hour for each chef with a minimum of three hours. In addition, there will be a \$40.00 fee for the rental of the grill.

Removal of Food

Please keep in mind that Georgia state health code regulations prohibit guests from removing leftovers from catered events.

Personal Set-ups

Should you request the use of your private serving utensils, china, serving trays or any other personal items, the catering department or any of its employees can not be held responsible for any lost or damaged pieces.

Breakfast



A La Carte Morning Selections

Cinnamon Raisin Biscuits	\$8.75 per dozen
Sausage Biscuits	\$12.50 per dozen
Assorted Scones	\$15.75 per dozen
Miniature	\$8.00 per dozen
Miniature Ham & Cheese Croissants	\$12.50 per dozen
Miniature Croissants	\$8.50 per dozen
Assorted Muffins	\$8.75 per dozen
Miniature	\$4.75 per dozen
Assorted Gourmet Pastries	\$12.00 per dozen
Assorted Mini Danish	\$6.50 per dozen
Assorted Breakfast Breads	\$6.25 per dozen
Doughnuts	\$8.50 per dozen
Miniature Bagels	\$6.25 per dozen
Served with cream cheese, jelly, and butter	
Sliced Fresh Fruit Platter:	
Small to serve 15 people	\$15.00 each
Medium to serve 30 people	\$30.00 each
Large to serve 75 people	\$70.00 each
Assorted Whole Fruit	\$1.00 each
Nutria-grain bars	\$1.25 each



Full breakfast buffets are available, please contact the catering manager to plan your event.

Beverages



*We recommend one gallon of beverage for each ten guests.
(Twenty cups per gallon)*

Freshly Brewed Coffee	\$10.50 gallon
Freshly Brewed Decaffeinated Coffee	\$10.50 gallon
Bigelow Teas (assorted with hot water)	\$9.50 gallon
Juice (apple, orange or cranberry)	\$10.50 gallon
Assorted Bottled Juices	\$1.25 bottle
Bottled Spring Water	\$1.25 bottle
Canned Soda	\$1.00 each
2 Liter Soda	\$1.75 each
Hot Chocolate	\$12.50 gallon
Hot Spiced Cider	\$12.50 gallon
Lemonade	\$9.50 gallon
Fruit Punch	\$9.50 gallon
Almond Punch	\$9.50 gallon
Pineapple Juice, Cranberry Juice, Sprite, Almond Extract	
Citrus Punch	\$9.50 gallon
Pineapple Juice, Orange Juice, Sprite	
Sweetened Iced Tea	\$9.50 gallon
Unsweetened Iced Tea	\$9.50 gallon



Classic Box Lunches



Box lunches include one sandwich and accompaniment of your choice, cookies, and soda for \$6.50 each.

The same accompaniment must be selected for all sandwich types.

Minimum of ten sandwiches per type per order.

Add bottled water for only \$0.50 per lunch.

Sandwich: Select one from each area

Meat: Smoked Turkey, Ham, Roast Beef, or Genoa Salami

Cheese: Swiss, American, Cheddar, or Provolone

Breads: Sourdough, Kaiser Roll, White Bread, or Wheat Bread
(Croissant, add \$1.00)

Accompaniment: Select from the following

Additional Side Dishes are only \$0.50 per lunch.

Pasta Salad Potato Chips Cole Slaw Potato Salad Fresh Fruit Salad



Sandwiches & Salads



Sandwiches are accompanied by one side, cookies, and a soda.

Salads accompanied by a roll and butter, cookies, and a soda.

Chicken Caesar Salad	\$8.00
Crisp Romaine Lettuce topped with Grilled Chicken Breast, Parmesan Cheese and Homemade Croutons, served with Caesar Salad Dressing	
Tai Chicken Pasta Salad	\$8.00
Marinated Chicken on a bed of Vermicelli Pasta tossed with a Spicy Peanut Sauce and topped with Peanuts and Green Onions	
Greek Salad	\$7.50
Salad Greens topped with Black Olives, Tomatoes, Red Onions, Cucumbers, and Feta Cheese, served with Olive Oil Vinaigrette	
Kaleidoscope	\$7.50
White Flour Tortilla rolled with Herbed Cream Cheese, Spinach, and Tomato. Includes a choice of Turkey Breast or Roast Beef	
Vegetarian Kaleidoscope	\$6.50
Southwestern Grilled Chicken	\$6.50
Marinated Chicken Breast, Lettuce, Tomato and Guacamole with Spicy Salsa Mayonnaise, served on a French Roll	
Campus Beefeater	\$9.50
Tenderloin sandwich with Red Onion, Leaf Lettuce and Peppercorn Mayonnaise served on SourDough Loaf	
Italian Hoagie	\$6.75
Ham, Genoa Salami, Provolone Cheese, Lettuce, Green Pepper and Italian Dressing served on a Hoagie Roll	
Chunky Chicken Sandwich	\$6.75
Chunky Chicken Breast Salad with Toasted Almonds, served on a Croissant with Lettuce & Tomato	
Smoked Turkey Club	\$6.75
Smoked Turkey, Bacon, and Swiss Cheese with Lettuce, Tomato & Mayonnaise served on Multi-grain Bread	
Po' Boy	\$ 9.50
Cajun Grilled Jumbo Shrimp with Lettuce, Tomato and Lemon Mayonnaise served on Sourdough Bread	

Plated Meals



The following lunch or dinner selections are hot and will be served by our wait staff. All Entrée are served with Salad, Fresh Steamed Vegetables, Starch, Entrée, House Dessert, Fresh Baked Rolls, Coffee, Iced Tea and Iced Water.

Select One Salad

Fresh House Salad with Choice of Dressing
Caesar Salad with Fresh Parmesan & Caesar Dressing
Fresh Fruit Salad

Select One Vegetable

Fresh Cut Green Beans
Stir Fry Vegetables
Steamed Broccoli
Steamed Carrots
California Style Vegetables
Fresh Roasted Corn

Select One Starch

Baked Potato with Sour Cream
Roasted Garlic or Rosemary Potatoes
Baked Sweet Potato
Garlic Mashed Potatoes
Wild Rice
Rice Pilaf
Orzo with Basil & Red Peppers
Pasta with Pesto & Sun-dried Tomatoes

Select one entree (see below and on next page)

Select One Dessert

Assorted Fruit Pie, choose one flavor
Assorted Layer Cake, choose one flavor
Individual Cobblers; peach, apple, or cherry
Pound Cake with fruit topping
New York Style Cheesecake wth chocolate or strawberry sauce



Entrées

Beef

Peppered London Broil with Mushroom Sauce
Roasted Prime Rib Au Jus
Grilled Strip Steak with Texas Drawn Butter
Tenderloin of Beef with Mushroom Sherry Sauce
Sirloin Au Poivre

\$10.50
Market Price
Market Price
Market Price
Market Price

Chicken

Chicken Medallions with Lemon Thyme Sauce	\$9.75
Grilled Chicken with Herb Sauce	\$9.75
Chicken Francaise with White Wine Sauce	\$9.75
Chicken Malinase Piccata	\$9.75
Stuffed Chicken with Feta & Fresh Herbs with Raspberry Sauce	\$10.50
Georgia Pecan Crusted Chicken	\$10.50
Savory Herbed Chicken with Three Shrimp Scampi	\$12.50
Chicken Cordon Bleu	\$10.50
Chicken with Mushroom Sauce	\$10.50
Chicken Kiev	\$10.50



Vegetarian \$8.50 per person

- Pasta Primavera
- Fried Thai Noodles
- Eggplant Madras
- Stuffed Shells with Ricotta
- Vegetable Lasagna (minimum of 24 guests)
- Angel Hair Pasta with Parmesan Cheese

Seafood

Grilled Salmon with Polenta & Tarragon Sauce	Market Price
Grilled Tuna with Orange Lemon Sauce	Market Price
Grilled Swordfish	Market Price
Seafood Jambalaya	Market Price
Grilled Salmon	Market Price
Lobster Tails	Market Price

Branded Options



Georgia College & State University Catering offers catering from our branded retail concepts. All retail items can be combined with any other catering service or be served by themselves.



Chicken Biscuits	\$1.79
Bacon or Sausage Biscuits	\$1.49
Sandwich, 8 Nuggets, or 4 strips	\$2.55
12 Nuggets or 6 strips	\$3.75
Chicken Salad Sandwich	\$2.25
Chargrilled Chicken Sandwich	\$3.19
Chargrilled Chicken Salad	\$4.39
Chicken Strip Salad	\$4.39
Cool Wrap	\$3.89
Waffle Fries	\$1.25
Cole Slaw	\$0.85
20 oz. Lemonade	\$1.29
20 oz. Iced Tea	\$1.09
20 oz. Soda	\$1.09
Cheesecake	\$1.49

Chick-fil-A offers many more options! Please contact the catering manager for more menu items.



Please contact the catering manager for information about serving Krispy Kreme Doughnuts at your next function!



Breakfast

Darn Good Coffee® To Go (Serves 8-10)	\$15.99
Bagel & Shmears Nosh Box (Serves 24)	\$26.99
Sweets Box (Serves 12-14)	\$24.99
Mixed Bagels & Sweets (Serves 12-14)	\$34.99

Bagels

Plain · potato · asiago · chocolate chip · honey whole wheat · everything · cranberry · cinnamon sugar · sesame dip'd · cinnamon raisin swirl · wild blueberry

Shmeat flavors

Plain · onion & chive · smoked salmon

25% less fat flavors

Reduced fat plain · jalapeño salsa · honey almond · blueberry · maple walnut raisin · strawberry · garden veggie · sun-dried tomato ·

Box Lunches

Sandwiches \$8.99

All sandwiches served with crunchy chips or fruit salad with a gourmet cookie.



Roasted Turkey on Artisan Wheat
Black Forest Ham on Challah Roll
Albacore Tuna Salad on Artisan Wheat
Tasty Turkey on Asiago Bagel
Veg Out™ on Sesame Bagel
Club Mex™ on Challah
Spicy Chicken on Challah
Roasted Veggie on Artisan Wheat
Cheesesteak on Ciabatta Bread

Entrée salads \$8.99

All of our fresh salads are made with a variety of mixed seasonal greens and are served with a gourmet cookie.

Bros Bistro™
Chicken Chipotle
Asiago Chicken Ceasar



Feeding a bunch for lunch? Try a nosh box! Ask the catering manager for more details.

Buffets



Buffets are served on disposable plastic ware. Minimum of 25 people for Buffets. Soft Drinks may be substituted for additional \$1.00 per person. Buffets served on china are an additional \$2.00 per person.

Casual Feast \$7.75

Assorted Fresh Breads & Rolls
Selection of Deli Meats
(Turkey, Ham, Roast Beef)
Selection of Sliced Cheese
Relish Tray
Mustard and Mayonnaise
Garden Fresh Pasta Salad
Gourmet Cookies
Iced Tea and Water

Make Your own Salad \$8.25

Mix of Iceberg and Romaine Lettuce
Choose 4 topping for salad:
Tomatoes, Chick Peas, Cucumbers, Cheese,
Olives, Croutons, or Sliced Hard Boiled Egg
Rolls or Breadsticks
Pasta Salad
Gourmet Cookies
Iced Tea and Water

Giant Spud Bar \$8.50

Tossed Salad with selection of Dressing
Giant Baked Potato
Toppings to include:
Cheese Sauce, Sautéed Mushrooms,
Sour Cream, Chili, Steamed Broccoli,
Bacon, Shredded Cheese, Whipped Butter
Fresh Rolls and Butter
Layer Cake
Iced Tea and Water



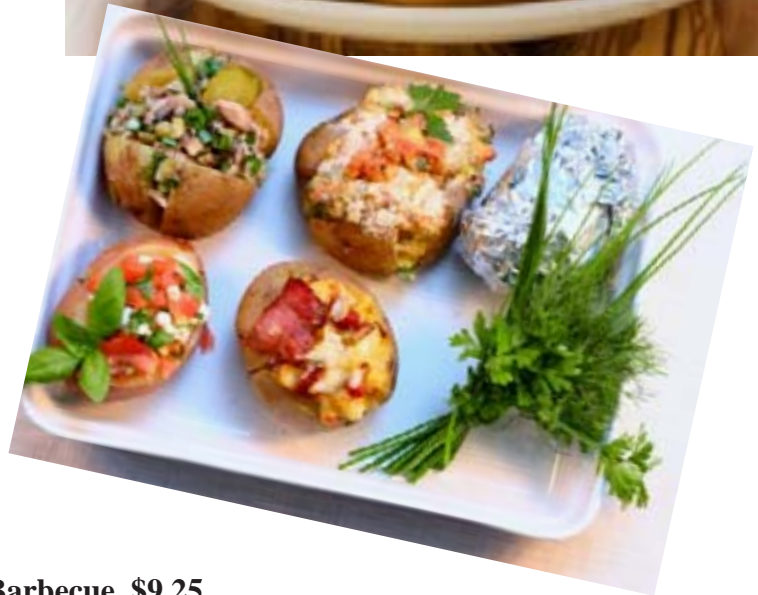
Cookout Buffet \$7.25

Hamburgers with Buns
Hot Dogs with Buns
Potato Chips & Potato Salad
Condiments
Relish Tray
Cookies

Lemonade or Iced Tea

Add Chicken \$2.00

(Vegetarian Burgers are available upon request.)



Backyard Barbecue \$9.25

Vegetable Platter with Ranch Dip
Corn Cobettes with Butter
Cole Slaw
Baked Beans
Gourmet Cookies
Lemonade or Sweetened Iced Tea

Select two of the following entrées:

Grilled Chicken Breast
Barbecue Brisket
Hamburgers with buns and relish tray
Beef Franks with buns

South of the Border \$9.75

Tri-Colored Tortilla Chips with Chili Con Queso
Flour Tortillas
Beef or Chicken Fajitas prepared
with Sautéed Onions & Mixed Peppers
Sour Cream, Salsa & Cheese
Spanish Rice
Spicy Black Beans
Mexican Corn
Cinnamon Tortilla Chips
Iced Tea and Water



Italian Feast \$9.95

Marinated Vegetable Salad
Fresh Garden Salad with Italian & Ranch Dressings
Garlic Rolls & Breadsticks
House Dessert

Select two of the following Pastas & Two Sauces:

Fettuccine	Maranara Sauce with ground beef
Penne	Primavera
Spiral	Fresh Herb Olive Oil
Rigatoni	Alfredo Sauce

Iced Tea and Water

Coffee

Add Italian Sausage with Green Pepper & Onion \$ 11.95

Add Chicken Parmesan \$ 12.45 Add Florentine or Meat Lasagna \$ 12.45

Traditional Buffet \$9.95

Tossed Garden Salad OR Fresh Cut Fruit Salad
Assorted Dinner Rolls
Choice of House Dessert
Iced Tea, Water, and Coffee

Select one of the following entrées:

Additional Entrees are \$2.00 per person

Chicken Breast Almandine	Grilled Chicken Breast Piccata
Beef Tips & Mushrooms with Noodles	Stuffed Shells with Marinara Sauce
Grilled Chicken Breast with Herb Cream Sauce	Pasta Primavera

Select Two Accompaniments:

Garlic Mashed Potatoes	Wild Rice
Oven Roasted Garlic New Potatoes	Steamed Broccoli
California-style Vegetables	Baked Potato
Rice Pilaf	Baby Carrots
Fresh Stir-fried Vegetables	Whole Green Beans

Hors d'Oeuvres



We recommend the following quantities:

Half hour reception	Twelve pieces per person
One hour (or longer) reception	Fifteen pieces per person

Please discuss your reception with our Catering Department.

We will help you select items which compliment one another and make an attractive display.

Hot Hors d'Oeuvres

Each selection listed below is available per dozen.

Mini Egg Rolls with Sweet 'n' Sour Sauce	\$7.00
Cocktail Meatballs: Italian, Barbecue or Swedish	\$6.00
Buffalo-style Chicken Wings with Celery & Bleu Cheese	\$7.00
Skewered Chicken Saté with Peanut Sauce	\$10.25
Assorted Petit Quiche	\$7.00
Spanakopita	\$7.00
Fried Chicken Tenders with Honey Mustard	\$7.00
Fried Chicken Drumettes	\$7.00
Sesame or Cajun Chicken Bites	\$7.00
Jalapeno Cheese Poppers with Salsa	\$7.00
Loaded Potato Skins with Cheddar Cheese, Bacon and Sour Cream	\$9.00
Pork Loin, Bell Pepper, and Onion Skewer	\$10.75
Potato Pancakes	\$8.00
Brie with Peach and Almonds (serves 35)	\$50.00
Hot Spinach & Artichoke Dip (serves 50)	\$50.00
Sea Crab w/Almonds Dip (serves 50)	\$50.00
Chili Beef w/Tortilla Chips (serves 50)	\$50.00



Cold Hors d'Oeuvres

Assorted Dollar Sandwiches: Turkey, Roast Beef, or Ham with Provolone, Lettuce, and Tomato	\$6.50
Assorted Finger Sandwiches: Chicken Salad, Egg Salad, or Tuna Salad	\$5.50
Beef Tenderloin Sandwiches	\$18.00
Cucumber Canapés with Herbed Cream Cheese	\$6.25
Salmon Mousse Canapé	\$8.00
Mini Roller Wraps: Choice of Vegetable, Roast Beef, Ham or Turkey	\$6.50
Prosciutto Wrapped Melon	\$9.50
Iced Shrimp with Cocktail Sauce (5 oz minimum)	Market
Asparagus Spear Wrapped with Smoked Turkey	\$9.50
Large Pasta Salad Bowl	\$60.00
Cheese Ring with Raspberry Preserves (serves 50)	\$35.00
Nine Layer Fiesta Dip with Tortilla Chips (serves 25)	\$25.00

Display Trays

A small tray serves 15 people.
 A medium tray serves 30 people.
 A large tray serves 75 people.

	SMALL	MEDIUM	LARGE
Domestic Cheese Tray	\$20.00	\$40.00	\$92.00
Imported Cheese Tray	\$45.00	\$90.00	\$210.00
Vegetable Crudités & Dip	\$15.00	\$30.00	\$60.00
Marinated Vegetable Tray	\$25.00	\$40.00	\$90.00
Fresh Fruit Tray	\$15.00	\$30.00	\$70.00
Fresh Fruit Display	\$20.00	\$35.00	\$75.00

Snacks

Potato Chips with Ranch or Onion Dip	\$6.00 lb.
Tortilla Chips with Cold Spinach Dip	\$9.50 lb.
Tortilla Chips with Salsa	\$7.00 lb.
Tortilla Chips with Hot Chili Con Queso	\$8.50 lb.
Pretzels	\$5.50 lb
Goldfish Snack Crackers	\$7.50 lb.
Trail Mix or Mixed Nuts	\$9.00 lb.
Individual Bags of Potato Chips or Goldfish	\$0.75
Cheese Straws	\$40.00
16" Pizza with One Toppng	\$9.00
Foot Long Sub Sandwich	\$11.50



Specialty Stations



Reception Embellishments to enjoy. Make your guests feel even more special by combining one or more of the following menu selections with a variety of Hors d'Oeuvres. Each of the following stations, excluding the ice cream sundae bar, requires a cooking attendant for a minimum of \$15.00 per hour for a minimum of three hours. Each station is for a minimum of 25 people.

Ice Cream Sundae Bar \$3.95

Vanilla and Chocolate Ice Cream with Chocolate Sauce, Strawberry Topping, Whipped Cream, Sprinkles and Nuts

The Pasta Station \$5.00

Angel Hair or Spiral Pasta Sautéed in a Garlic Olive Oil with Sundried Tomatoes or Tossed with Marinara or Alfredo Sauce. Optional Black Olives, Pine Nuts and Fresh Basil Served with Garlic Dinner Rolls

With Chicken \$5.50 With Shrimp \$6.50

Fajita Bar \$5.50

Sautéed Chicken or Beef, Green peppers, and Onions served with White Flour Tortillas, Cheese, Salsa, and Sour Cream

Wok Cookery \$5.00

A Variety of Fresh Stir Fried Vegetables with Chicken or Beef, Flavored with Garlic, Ginger, and Soy Sauce



The Butcher Block

The Butcher Block includes assorted rolls and the appropriate condiments.

Oven Roasted Turkey Breast (Serves 30)	\$50.00
Peppered Tenderloin of Beef (Serves 25)	\$100.00
Honey Baked Ham (Serves 60)	\$100.00
Roast Round of Beef (Serves 75)	\$175.00



Desserts



House Desserts

Assorted Fruit Pie

Assorted Layer Cake

Individual Cobblers: Peach, Apple, Cherry

Pound Cake with Fruit Topping

New York Style Cheesecake with Chocolate or Strawberry sauce

Slice Cake \$2.25 slice

Carrot Cake

Black Forest Cake

Boston Cream Pie

Snickers Pie

Tiramisu

Strawberry Amaretto

French Silk Gourmet Pie

Chocolate Truffle Mousse Cake

Full sheet Cake \$46.00

Half Sheet cake \$24.00

Gourmet Cheesecake \$2.50 slice

Cappuccino, Black Forest, N.Y. Style, Rocky Road,
Caramel Apple Turtle, Chocolate Swirl, & Raspberry

Sweet Street Miniature Dessert Bars \$6.50 Dozen

Lemon, Walnut Brownie, Fudge with Pecans,
Caramel Apple Granny, Pecan Chocolate Chunk, Raspberry

Petit Fours \$6.50 Dozen

Miniature Cheeseakes \$14.00 Dozen

Miniature Pecan Tarts \$12.00 Dozen

Truffles \$12.00 Dozen

Otis Spunkmeyer Cookies \$4.50 Dozen

Oatmeal Raisin, Chocolate Chip, Sugar,
Peanut Butter, Triple Chocolate

Fudge Brownies \$5.50 Dozen

Fresh Cut Fruit Cup \$1.75 each