

CATERING MENU

SUSINA BAKERY

WWW.SUSINABAKERY.COM

STATIONARY PLATTERS

BREAD AND CRACKERS - \$15/one size
CHEESE AND/OR CHARCUTERIE - \$75/sml \$150/lg
FRESH FRUIT AND BERRY - \$50/sml \$100/lg
CRUDITÉS BASKET - \$50/sml \$75/lg
(WITH RANCH OR ONION DIP)

SALADS

Small Bowl for 10-12 Guests • Large Bowl for 20-25 Guests

GREEN SALAD - Pine nuts, oven roasted tomatoes and onions with balsamic vinaigrette
\$40/small \$80/large

GREEK SALAD - Mixed greens, feta cheese, roasted tomatoes, cucumbers & olives. With lemon caper vinaigrette.
\$40/small \$80/large

CLASSIC CAESAR - With chicken breast.
\$50/small \$90/large

COBB SALAD - Chopped hearts of romaine, diced tomatoes, hard-boiled eggs, diced turkey breast and applewood smoked bacon. Topped with crumbled bleu cheese. With ranch dressing.
\$50/small \$90/large

MEDITERRANEAN CHICKEN - Chicken breast, mixed greens, roasted tomatoes, onions, and goat cheese. With balsamic vinaigrette.
\$50/small \$90/large

BRIE & DRIED CHERRY SALAD - Mixed greens, sliced green apples, brie and chopped walnuts. With maple vinaigrette.
\$40/small \$80/large

ROASTED BEET & GORGONZOLA - Mixed greens, gorgonzola, chopped pecans. With balsamic vinaigrette.
\$40/small \$80/large

PECAN-CRUSTED CHICKEN BREAST SALAD - Mixed greens and cherry tomatoes. With balsamic vinaigrette.
\$50/small \$90/large

VEGGIE PASTA SALAD - With penne pasta, squash, asparagus, zucchini, green peppers and onion.
\$45/small \$90/large

BOWTIE CHICKEN PESTO PASTA SALAD - With fresh made pesto sauce and pine nuts.
\$50/small \$90/large

QUICHE \$28/whole
Spinach and Roasted Red Peppers with Fontina -or-
Black Forest Ham and Fontina

**Catering Orders
Require 48 Hours Notice**

SANDWICHES \$7.50 each

ROASTED VEGGIE - Roasted eggplant, fennel, zucchini, bell peppers and tomatoes with basil, mayo and goat cheese on focaccia.

HAM & CHEESE - Black Forest ham with fontina cheese, olive oil and mustard on focaccia.

SMOKED TURKEY - White cheddar cheese, tomatoes, onions, mixed greens and spicy mayo on ciabatta.

CHICKEN - Oven roasted chicken breast (herbs de Provence and garlic powder) with smoked mozzarella, tomatoes, spinach, onions, mayo on wheat focaccia.

GYPSY SALAMI - Gypsy salami, provolone, sliced red onion, fresh Roma tomatoes, tomato artichoke puree and mayo on focaccia.

ROAST BEEF - Crumbled blue cheese, caramelized onions and tomatoes with provolone on ciabatta.

TUNA SALAD - with provolone cheese, tomatoes and sliced red onion on ciabatta.

TOMATO & CHEDDAR - White cheddar cheese and tomatoes with red onion, and balsamic vinaigrette on focaccia.

BRIE & PEAR - Fresh pears and brie with red onion, balsamic vinaigrette and spinach on wheat focaccia.

MEATBALL SUB - Beef and pork meatballs in a homemade tomato sauce, with provolone cheese on ciabatta. **\$8.50**

TEA SANDWICHES (on white or wheat bread)

Tuna Salad & Egg Salad - \$1.75 ea.

Smoked Salmon with Cream Cheese - \$2.50 ea.

(chives optional)

Peanut Butter & Raspberry Jelly - \$1.00 ea.

PASTA

MEAT LASAGNA - with beef, pork, fresh tomato sauce, ricotta and mozzarella cheeses.
\$8.50/serving \$60/half hotel pan \$120/full hotel pan

VEGETARIAN LASAGNA - with zucchini, eggplant, spinach, tomato, mushrooms, ricotta and mozzarella cheeses.
\$8.50/serving \$60/half hotel pan \$120/full hotel pan

RAVIOLI - cheese or chicken with homemade tomato sauce
\$8.50

PENNE - with meatballs \$8.50

CHICKEN POT PIE Boneless chicken breast, peas, mushrooms, onions, potatoes, carrots served in a flakey homemade crust. \$8.50

TURKEY MEATLOAF - with garlic mashed potatoes
\$7.50

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MORNING PASTRIES

CROISSANTS

Plain	\$2.00
Almond	\$2.75
Chocolate	\$3.25
Spinach & Cheese	\$3.75
Ham & Fontina	\$3.75
Turkey & White Cheddar	\$3.75
Roasted Tomato, Caramelized Onion, Garlic & Fromage Blanc	\$3.75

MINI CROISSANTS

Plain	\$1.00
Chocolate	\$1.75
Savory	\$1.75

SCONES

Blueberry	\$2.75
Apricot & Ginger	\$2.75
Polenta with Raspberry	\$2.75
Cinnamon Raisin Oat	\$2.75
Sour Cherry & Chocolate	\$3.25

MINI SCONES

Blueberry	\$1.25
Apricot & Ginger	\$1.25
Cinnamon Raisin Oat	\$1.25
Sour Cherry & Chocolate	\$1.75

MUFFINS

Banana Pecan	\$2.50
Blueberry Crumble	\$2.50
Spiced Apple Bran	\$2.50
Bran	\$2.50
Chocolate Chip	\$2.50

MINI MUFFINS

Banana	\$1.50
Blueberry	\$1.50
Bran	\$1.50

DANISHES

Raspberry Swirl	\$2.75
Bear Claw	\$2.75
Cinnamon Roll	\$2.75
Cinnamon Bun	\$2.75
Apricot Danish	\$2.75
Cheese Danish	\$2.75
Mixed Berry Danish	\$2.75
Apple Danish	\$2.75

PUFF PASTRIES

Apple Fanté	\$2.75
Cinnamon Twist	\$2.00

MINI PASTRIES

Apricot Danish	\$2.00
Raspberry Danish	\$3.00
Cinnamon Rolls	\$2.00

DESSERTS

PETITS FOURS

Individual Prices are Approximate \$20.00 / lb.

Mini Fresh Fruit Tarts: \$1.00
Strawberry, Raspberry, Blueberry, Kiwi, Pomegranate (*seasonal*), Blackberry, Mandarin & Fig (*seasonal*)

Mini Chocolate Mousse Tart: \$1.40
with Chocolate Leaves or Chocolate Spaghetti

Mini Lemon Tart \$1.00

Mini Pumpkin Tarts (*seasonal*) \$1.00

Profiteroles: \$1.35
Vanilla, Chocolate, Espresso

Cannoli \$1.00

Strawberries Dipped in \$1.50 & up
Chocolate with Gold Leaf: White or Dark Chocolate

CHOCOLATE PETITS FOURS \$34.00 / lb.
Approximately \$1.20 Each

Chocolate Cups with Peanut Butter Mousse
Chocolate Cups with Raspberry Mousse

COOKIES

Assorted Italian Cookies \$20.00 / lb.
(*Approx. 40 per Pound*)

Large Cookies/\$2.00 each Mini Cookies/\$1.00
Chocolate Chip
Oatmeal, Walnut & Golden Raisin
Peanut Butter
Snickerdoodle

Hand-Painted Cookies \$5.00

Linzer Cookies: \$2.00
Shortbread with Raspberry Jam

Coconut Macaroon: \$1.75
Plain \$2.25
Chocolate Dipped

Plain Biscotti \$1.50
Chocolate Biscotti \$2.00

Heavenly Brownies (Fudge or Walnut) \$3.00
Butterscotch Blondies (with Pecans) \$3.00

PLASTIC CATERING TRAYS

12 Inch Small \$2.00
18 Inch Large \$3.00

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