

CULINARY MANAGEMENT SOLUTIONS PROVIDE FULL SERVICE CATERING. WE CATER TO THE SMALL GROUPS AS WELL AS THE LARGE GROUPS WITH A WIDE RANGE OF SERVICES INCLUDING MEETING BREAKS, LUNCHEONS AND DINNERS, BARBEQUES AND RECEPTIONS. WE PRIDE OURSELVES IN BEING ABLE TO MEET EVERYONE'S CATERING NEEDS. WE ARE PLEASED THAT YOU ARE CONSIDERING OUR COMPANY AS THE CATERER FOR YOUR EVENT. THE FOLLOWING STEPS WILL HELP YOU THROUGH THE PROCESS OF ORGANIZING YOUR SPECIAL EVENT.

CHOOSE A LOCATION

THE LOCATION RESERVATION NEEDS TO BE CONFIRMED TO INSURE YOUR CATERING REQUEST IS POSSIBLE. TABLES, CHAIRS AND OTHER EQUIPMENT NEED TO BE ARRANGED BY YOU THROUGH THE EVENT MANAGEMENT OFFICE.

CHOOSE A TYPE OF SERVICE

CULINARY MANAGEMENT SOLUTIONS PROVIDE MANY DIFFERENT TYPES OF SERVICES. ONE IMPORTANT STEP IN PLANNING YOUR EVENT IS DECIDING WHICH TYPE OF SERVICE YOU WANT AND WHICH WILL BEST FIT YOUR NEEDS. WE CATER FOR AS FEW AS 2 PEOPLE OR TO OVER 500 PEOPLE. ONCE YOU DECIDE WHAT KIND OF EVENT YOU WOULD LIKE TO HAVE, THEN EVERYTHING ELSE WILL FALL INTO PLACE.

CONTACT THE CATERING OFFICE

AFTER YOUR LOCATION ARRANGEMENT HAVE BEEN MADE, CONTACT US TO MAKE ALL YOUR EVENT ARRANGEMENTS. WE WILL DISCUSS WITH YOU THE SERVICES WE OFFER THAT WILL FIT YOUR NEEDS. YOU MAY CALL US AT (334) 386-7178.

PRICES FOR THE MEALS IN THE CULINARY CLASSICS SECTION OF THE MENU INCLUDE THE USE OF LINEN SERVICE, CHINA, GLASSWARE AND FLATWARE. DISPOSABLE TABLE SERVICE IS ALSO AVAILABLE AT AN ADDITIONAL CHARGE. COFFEE BREAKS WILL BE SERVED ON DISPOSABLE PRODUCTS UNLESS OTHERWISE REQUESTED.

PRICES IN THIS MENU FOR ALL THE MEALS, (NOT THE SANDWICH/LUNCHBOX MENU OR THE DROP OFF MENU), INCLUDE A CHOICE OF SALAD, THE ENTRÉE, TWO ACCOMPANIMENTS, DINNER ROLLS, A DESSERT CHOICE AND BEVERAGE SERVICE. BEVERAGE SERVICE INCLUDES WATER, UNSWEETENED ICED TEA AND COFFEE SERVICE.

ANY RENTAL NEEDS FOR AN EVENT WILL BE PROVIDED AT AN ADDITIONAL CHARGE.

CULINARY CLASSICS

EACH ENTRÉE INCLUDES CHOICE OF SALAD AND TWO ACCOMPANIMENTS, BREADS, WATER, ICED TEA, AND COFFEE

POULTRY

BAKED CHICKEN

OVEN ROASTED CHICKEN SEASONED WITH OUR HOUSE RECIPE OF SPICES AND SERVED WITH A CHICKEN GLAZE

CHICKEN PICCATA

BONELESS BREAST OF CHICKEN LIGHTLY SAUTÉED AND TOPPED WITH A LIGHT LEMON CAPER SAUCE

CHICKEN MARSALA

GRILLED BREAST OF CHICKEN SMOTHERED IN A MARSALIS SAUCE AND SERVED OVER A BED OF RICE PILAF.

CHICKEN SUPREME

GRILLED LIGHTLY BREADED CHICKEN BREAST THAT IS DIPPED IN SEASONED BUTTER, THEN BREADED AND FRIED.

SOUTHERN FRIED CHICKEN

CHICKEN BREAST, THIGHS, WINGS LIGHTLY BREADED AND FRIED TO A GOLDEN BROWN.

ITALIAN MARINATED CHICKEN BREAST

BONELESS CHICKEN BREAST MARINATED OVERNIGHT IN OUR ITALIAN HERBS AND SPICES, THEN GRILLED TO PERFECTION.

STUFFED CHICKEN BREAST

CHICKEN BREAST STUFFED WITH CORNBREAD DRESSING, OVEN ROASTED AND FINISHED WITH A SUPREME SAUCE.

CHICKEN PARMESAN

BONELESS CHICKEN BREAST LIGHTLY BREADED AND GRILLED WITH A MARINARA SAUCE AND FRESH PARMESAN AND PARSLEY OVER A BED OF ANGEL HAIR PASTA.

BEEF

SLICED ROAST BEEF

SEASONED AND SLOW ROASTED AND SERVED WITH AN AU JUS.

BBQ BEEF BRISKET

CERTIFIED ANGUS BRISKET SLOW ROASTED WITH SWEET BABY RAY'S BBQ SAUCE AND GARNISHED WITH RED BELL PEPPER.

RIBEYE STEAK

CERTIFIED ANGUS RIB EYE STEAK SEASONED AND GRILLED. 8 OZ., 10 OZ. AND 12 OZ.

BEEF TENDERLOIN

OVEN ROASTED CERTIFIED ANGUS TENDERLOIN FILET SERVED WITH A MUSHROOM DEMI GLAZE.

CULINARY CLASSICS

EACH ENTRÉE INCLUDES CHOICE OF SALAD AND TWO ACCOMPANIMENTS, BREADS, WATER, ICED TEA, AND COFFEE

PORK

BACON WRAPPED PORK LOIN

PORK TENDERLOIN WRAPPED WITH APPLEWOOD SMOKED BACON AND SLOW OVEN ROASTED.

STUFFED PORK CHOPS

CENTER CUT PORK CHOP GENEROUSLY STUFFED WITH AN APPLE STUFFING AND FINISHED WITH A PORK DEMI GLAZE

BARBEQUED PULLED PORK

SMOKED AND SLOW ROASTED PORK, PULLED AND SMOTHERED IN BABY RAY'S BARBEQUE SAUCE.

PORK CHOP

8 OZ., CENTER CUT PORK CHOP SEASONED AND GRILLED TO PERFECTION.

SEAFOOD

FRIED CATFISH

SEASONED AND LIGHTLY BREADED CATFISH FRIED TO GOLDEN BROWN AND SERVED WITH TARTAR SAUCE AND HOT SAUCE ON THE SIDE.

CAPELLI'D ANGELO SHRIMP SCAMPI

SAUTÉED SHRIMP WITH GARLIC, SERVED OVER ANGEL HAIR PASTA AND FINISHED WITH A LIGHT LEMON/WINE SAUCE AND DICE TOMATOES

TERIYAKI GLAZED SALMON

A FILET OF ATLANTIC SALMON GRILLED AND SEASONED WITH A TERIYAKI GLAZE AND GARNISHED WITH TOASTED SESAME SEEDS.

SHRIMP AND GRITS

CAJUN SEASONED LARGE SHRIMP SAUTÉ' WITH PEPPERS, ONIONS AND TOMATOES, SERVED OVER CHEESE GRITS.

GRILLED SHRIMP KABOB

SAUTÉED PLUMP SHRIMP WITH FRESH RED PEPPER AND ZUCCHINI SLICES BRUSHED WITH A WARM BUTTER SAUCE

CULINARY CLASSICS

EACH ENTRÉE INCLUDES CHOICE OF SALAD AND TWO ACCOMPANIMENTS, BREADS, WATER, ICED TEA, AND COFFEE

PASTA

OVEN BAKED LASAGNA

CLASSIC LASAGNA MADE WITH RICOTTA AND MOZZARELLA CHEESE LAYERED BETWEEN LASAGNA NOODLES AND TANGY MARINARA SAUCE.

FOUR CHEESE TORTELLINI

FOUR CHEESE TORTELLINI SERVED WITH MARINARA OR ALFREDO SAUCE

SAUSAGE STUFFED SHELLS WITH SPINACH

LARGE SHELLS STUFFED WITH SAUSAGE, SPINACH, TOMATO AND RICOTTA CHEESE, THEN OVEN BAKED IN MARINARA SAUCE.

VEGETARIAN

VEGETABLE LASAGNA

GRILLED SEASONAL VEGETABLE AND SPINACH LAYERED BETWEEN LASAGNA NOODLES WITH AN ALFREDO SAUCE.

EGGPLANT PARMESAN

THIN SLICES OF EGGPLANT AND SAUTÉED WITH A MARINARA SAUCE AND FINISH WITH PARMESAN

CUBAN STYLE BLACK BEANS AND RICE

BLACK BEANS SALT SOAKED AND SLOW COOKED, WITH WHITE RICE BELL PEPPERS, GARLIC AND A SPECIAL SPICE BLEND AND SERVED WITH LIME WEDGES ON THE SIDE.

CARVING STATIONS

PINEAPPLE GLAZED HAM

MAPLE GLAZED PORK TENDERLOIN

OVEN ROASTED TURKEY BREAST

TOP ROUND OF CERTIFIED ANGUS BEEF

HERB ROASTED TENDERLOIN OF BEEF

ACCOMPANIMENT

ON THE SIDE: SELECT TWO

SALT CRUSTED BAKED POTATO

BAKED SWEET POTATO

MACARONI AND CHEESE

SWEET POTATO CASSEROLE

OVEN ROASTED ROSEMARY RED
POTATOES

WHIPPED POTATOES

GARLIC MASHED POTATOES

TWICE BAKED POTATOES

RICE PILAF

WILD RICE PILAF

HASH BROWN CASSEROLE

WHOLE GREEN BEANS

WHOLE BABY CARROTS WITH HONEY GLAZED

WHOLE KERNEL BUTTER CORN

LIMA BEANS WITH ONIONS

PEAS AND PEARL ONIONS

BROCCOLI FLORETS

BROCCOLI, CARROTS AND CAULIFLOWER

BROCCOLI AND CAULIFLOWER FLORETS

BROCCOLI, CARROTS AND RED PEPPERS

*ASPARAGUS IS AVAILABLE FOR AN ADDITIONAL
CHARGE PER PERSON

SALAD SELECTIONS: SELECT ONE

- CAESAR SALAD WITH SHAVED PARMESAN, CRISP CROUTONS AND CAESAR DRESSING
- MIXED SALAD GREENS WITH MANDARIN ORANGE AND TOASTED SPICED PECANS WITH YOUR CHOICE OF DRESSING.
- MIXED SALAD GREENS WITH SLICED STRAWBERRIES, BLUEBERRIES AND CRAN-RAISINS WITH YOUR CHOICE OF DRESSING
- ICEBERG LETTUCE WITH SHREDDED CARROTS, PURPLE CABBAGE AND TOMATOES WITH YOUR CHOICE OF DRESSING
- BABY SPINACH LEAVES, RED ONIONS RINGS, DICED EGGS AND CRISP CROUTONS WITH YOUR CHOICE OF DRESSING
- BROCCOLI SALAD WITH CRAN-RAISINS, SUNFLOWER KERNELS, BACON BITS, RED ONION SERVED ON A LETTUCE LEAF
- SOUTHERN POTATO SALAD ON A BED OF LEAF LETTUCE
- GREEK PASTA SALAD ON A BED OF LEAF LETTUCE

DRESSINGS: BUTTERMILK RANCH, ITALIAN, HONEY MUSTARD, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE

DESSERTS

BOSTON CREAM PIE

BANANA PUDDING

LEMON ICE BOX PIE

CARMEL LAYERED CAKE

STRAWBERRY LAYER CAKE

CHOCOLATE CAKE THREE-LAYER CAKE

PEACH COBBLER WITH VANILLA ICE CREAM

VANILLA ICE CREAM ROLLED IN PECANS WITH CHOCOLATE SAUCE

AVAILABLE FOR AN ADDITIONAL CHARGE PER PERSON

KEY LIME PIE

RASPBERRY CHEESECAKE

NEW YORK STYLE CHEESECAKE

WHITE CHOCOLATE BLUEBERRY CHEESECAKE

CHERRY COBBLER WITH VANILLA BEAN ICE CREAM

BEVERAGE SERVICE

ASSORTED SODA (12OZ CAN)

COKE

DIET COKE

DR. PEPPER

SPRITE

COKE ZERO

DIET DR. PEPPER

BOTTLED WATER (10 OZ. OR 16.9 OZ.)

SWEET OR UNSWEETENED TEA (GALLON) *ONE GALLON SERVES 12 PEOPLE

SANDWICH AND LUNCHBOX MENU

- SANDWICHES OR HAMBURGERS IN THIS SECTION OF THE MENU INCLUDE A CHOICE OF A SIDE ITEM AND A CHOICE OF A DESSERT ITEM AT NO ADDITIONAL COST CHARGE TABLE SERVICE (PLATE, NAPKIN AND FLATWARE) IS ALSO PROVIDED AT NO ADDITIONAL CHARGE.
- BEVERAGES ARE NOT INCLUDED IN THE SANDWICH PRICE.

THE PICNICKER BOX

COLD FRIED CHICKEN BREAST, POTATO CHIPS, COLESLAW OR POTATO SALAD, APPLE, ORANGE OR A BANANA, A PICKLE SPEAR AND A FROSTED CHOCOLATE BROWNIE

LUMBERJACK LUNCH BOX

ONE TRIPLE CLUB SANDWICH, 2 CRISPY FRIED CHICKEN TENDERS, HONEY MUSTARD AND BBQ DIPPING SAUCE, COLESLAW, MUSTARD POTATO SALAD, 2 FRESH BAKED COOKIES, A PICKLE SPEAR AND KETTLE POTATO CHIPS.

SANDWICH SELECTIONS

KENTUCKY HOT BROWN SANDWICH

OVEN ROASTED TURKEY BREAST PILED ON TOP OF THE TOAST POINTS, WITH TOMATO SLICES COVERED WITH A WHITE SWISS CHEESE SAUCE AND GARNISHED WITH HICKORY SMOKED BACON AND PARSLEY.

MONTE CRISTO SANDWICH

ROASTED TURKEY BREAST, THINLY SLICED VIRGINIA HAM, SWISS CHEESE, MAYO, DIJON MUSTARD AND 1000 ISLAND DRESSING ON CINNAMON SWIRL BREAD DIPPED IN A CINNAMON BATTER AND GRILLED ON BOTH SIDES WITH STRAWBERRY JAM ON TOP.

ROUTE 66 BBQ SANDWICH

PULLED BBQ PORK PILED HIGH WITH COLESLAW AND FINISHED WITH A RED PEPPER RING ON TOP, SERVED ON A HAMBURGER OR A PRETZEL BUN WITH BBQ SAUCE ON THE SIDE.

TRIPLE CLUB SANDWICH

3 SLICES OF SOUR DOUGH BREAD PILED HIGH WITH SLICED TURKEY BREAST, SMOKED HAM, BACON, SWISS AND CHEDDAR CHEESE, LEAF LETTUCE AND VINE RIPENED SLICED TOMATO.

CHICKEN SALAD ON A CROISSANT

OVEN ROASTED CHICKEN BREAST, MIXED WITH RED GRAPE HALVES, CHOPPED PECANS, DICED CELERY IN A CREAMY MAYO SAUCE WITH LEAF LETTUCE.

RUBEN SANDWICH

THINLY SLICED CORN BEEF BRISKET WITH BABY SWISS CHEESE, 1000 ISLAND DRESSING AND SAUERKRAUT ON GRILLED RYE SWIRL BREAD.

DAGWOOD SUB SANDWICH

OVEN ROASTED TURKEY BREAST, SLICED PROVOLONE CHEESE, SHREDDED LETTUCE, SHREDDED CARROTS, RED PEPPER SLICES, PIMENTO STUFFED SLICED OLIVES, MAYO AND MUSTARD ON A SIX-INCH SUB ROLL.

CAESAR SALAD SUB SANDWICH

SLICED CHICKEN BREAST WITH ROMAINE LETTUCE, SHAVED PARMESAN CHEESE AND CAESAR DRESSING ON A SIX-INCH SUB ROLL.

PORTOBELLO SANDWICH

GRILLED LARGE PORTOBELLO MUSHROOM FILLED WITH GRILLED GARLIC, RED ONION, SPINACH AND RED PEPPER, PROVOLONE CHEESE, SLICED VINE RIPENED TOMATOES AND PESTO ON A KAISER ROLL.

MEATLOAF SANDWICH

SAVORY MEAT LOAF SLICE WITH LEAF LETTUCE AND ROASTED RED PEPPERS AND DIJON MUSTARD ON SWIRLED RYE OR SOUR DOUGH BREAD.

CLASSIC CHICKEN CLUB SANDWICH

GRILLED CHICKEN BREAST MARINATED IN TOMATO/BALSAMIC VINAIGRETTE, 3 SLICES OF HICKORY SMOKED BACON, LEAF LETTUCE, VINE RIPENED TOMATO SLICES AND MAYO ON SOUR DOUGH BREAD.

MAUI CHICKEN SANDWICH

GRILLED CHICKEN BREAST, GRILLED PINEAPPLE SLICE, RED PEPPER RINGS, SLICED AVOCADO, LEAF LETTUCE AND 1000 ISLAND DRESSING ON A KAISER ROLL.

BEEF L. T. (LETTUCE AND TOMATO)

SLOW ROASTED INSIDE ROUND OF BEEF, LEAF LETTUCE, SLICED VINE RIPENED TOMATOES WITH 2 SLICES OF HICKORY SMOKED BACON AND BLACK PEPPER MAYO ON GRILLED GARLIC BREAD.

SMOKED SALMON SANDWICH

ALASKAN SMOKED SALMON, THINLY SLICED RED ONION, VINE RIPENED TOMATO SLICES. LEAF LETTUCE AND CAPER CHEESE SPREAD ON RYE SWIRL BREAD.

HAMBURGER SELECTIONS

PIZZA BURGER

A ONE THIRD POUND BEEF PATTY, PEPPERONI, PIZZA SAUCE AND MOZZARELLA CHEESE ON A SEEDED HAMBURGER BUN.

ISLAND BURGER

A ONE THIRD POUND BEEF PATTY, TOPPED WITH GRILLED PINEAPPLE, AVOCADO SLICES, PROVOLONE CHEESE, LEAF LETTUCE AND VINE RIPENED TOMATO SLICES ON A SEEDED HAMBURGER BUN.

CARAMELIZED ONION BURGER

A ONE THIRD POUND BEEF PATTY PILED HIGH WITH CARAMELIZED ONIONS, AMERICAN CHEESE, LETTUCE AND VINE RIPENED TOMATO SLICES ON HAMBURGER BUN.

TWO THIRD POUND CHEESE BURGER

TWO, ONE THIRD POUND BEEF PATTY, SLICED AMERICAN CHEESE, LEAF LETTUCE AND VINE RIPENED TOMATO SLICES ON A HAMBURGER BUN.

COWBOY BURGER

A ONE THIRD POUND BEEF PATTY, HICKORY SMOKED BACON, SWEET BABY RAYS BBQ SAUCE, FRIED ONION STRAWS AND CHEDDAR CHEESE ON A HAMBURGER BUN.

SIDES/SALAD SELECTIONS

PLEASE CHOOSE ONE SIDE ITEM TO GO ALONG SIDE OF YOUR CHOICE OF SANDWICH

SIDE SALAD: CRISP LETTUCE, SHREDDED CARROTS, GRAPE TOMATOES AND CROUTONS WITH CHOICE OF DRESSING.

POTATO SALAD: POTATOES, HARD BOILED EGGS, ONIONS AND RELISH IN MUSTARD/MAYO DRESSING.

SIDE CAESAR SALAD: CHOPPED ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE AND CROUTONS IN A CAESAR DRESSING.

CURLY FRIES: POTATOES CUT IN A CURLY STYLE. SEASONED, BATTERED AND DEEP FRIED.

MACARONI SALAD: ELBOW MACARONI, SWEET RELISH, PIMENTO IN A MAYO DRESSING.

COLESLAW: CHOPPED CABBAGE AND CARROTS IN A COLESLAW DRESSING.

WAFFLE FRIES: WAFFLE CUT SEASONED FRENCH FRIED POTATOES.

POTATO CHIPS: lays ORIGINAL, DORITOS, COOL RANCH DORITOS, SUN CHIPS OR BBQ CHIPS.

FOR AN ADDITIONAL \$1.50 PER PERSON YOU MAY CHOOSE ONE OF THE FOLLOWING SIDES TO GO ALONG WITH YOUR SANDWICH

BROCCOLI SALAD: BROCCOLI FLORETS, SUNFLOWER KERNELS, RED ONION, BACON, GOLDEN RAISINS IN A SLAW DRESSING.

GREEK PASTA SALAD: BOW TIE PASTA, RED ONIONS, FETA CHEESE AND KLAMATH OLIVES IN A RED WINE VINAIGRETTE DRESSING.

ITALIAN PASTA SALAD: TRI-COLORED ROTINI PASTA, BLACK OLIVES, PARMESAN CHEESE, GARLIC, RED ONION, TOMATOES TOSSED IN AN ITALIAN DRESSING.

FRUIT SALAD: FOUR FRESH SEASONAL FRUITS.

DESSERT SELECTIONS

PLEASE CHOOSE ONE DESSERT ITEM AS THE FINISHING TOUCH TO YOUR MEAL SELECTION

TWO FRESH BAKED COOKIES:

WHITE CHOCOLATE MACADAMIA NUT

CHOCOLATE CHIP

WHITE CHOCOLATE WITH STRAWBERRIES

PEANUT BUTTER

OATMEAL RAISON

MONSTER BARS

BROWNIE

FRESH FRUIT:

NAVEL ORANGE

GRANNY SMITH APPLE

GALA APPLE

FOR AN ADDITIONAL \$2.00 CHARGE PER PERSON YOU MAY CHOOSE ONE OF THE FOLLOWING DESSERT SELECTIONS

3-LAYER CHOCOLATE CAKE WITH CHOCOLATE ICING

BAYOU BROWNIE

OREO PIE

PECAN PIE

HEATH BAR CAKE

STRAWBERRY SHORT CAKE

BANANA PUDDING

BUTTERFINGER CAKE

DROP OFF DELIVERY

**PRICES FOR ALL DROP OFF ITEMS IN THIS SECTION INCLUDE DISPOSABLE TABLE SERVICE (PLATE, NAPKIN, FLATWARE, CUPS AND GLASSES). COFFEE WILL BE SERVED WITH DISPOSABLE PRODUCTS UNLESS OTHERWISE REQUESTED.*

**ANY RENTAL NEEDS FOR AN EVENT WILL BE PROVIDED AT AN ADDITIONAL CHARGE.*

MUFFINS: THREE VARIETIES OF MUFFINS (CHOCOLATE CHIP, BANANA NUT AND BLUEBERRY) **ONE DOZEN**

CINNAMON ROLLS: FRESH BAKED CINNAMON ROLLS MADE WITH HOMEMADE BISCUIT DOUGH, DRIZZLED WITH A SWEET CINNAMON GLAZE. **ONE DOZEN**

BAGELS: THREE VARIETIES OF BAGELS (BLUEBERRY, CINNAMON RAISIN OR PLAIN). **ONE DOZEN**

FRUIT TRAY: FEATURING FOUR VARIETIES OF SEASONAL FRESH FRUIT. **(SERVES 20)**

TRAYS

THESE TRAYS INCLUDE PLATE SERVICE

CHICKEN NUGGET TRAY: GOLDEN FRIED CHICKEN NUGGETS SERVED WITH BBQ, HONEY MUSTARD AND RANCH DIPPING SAUCE. **(SERVES 20)**

CHICKEN TENDER'S TRAY: GOLDEN FRIED CHICKEN SERVED WITH BBQ AND HONEY MUSTARD DIPPING SAUCE. **(SERVES 20)**

CHICKEN WRAP TRAY: SLICED CHICKEN BREAST, ROMAINE LETTUCE, PARMESAN CHEESE WITH RANCH OR CAESAR DRESSING, WRAPPED IN A GOLDEN HONEY OR TOMATO BASIL TORTILLA. **(SERVES 20)**

ASSORTED PIZZAS: A CHOICE OF CHEESE, PEPPERONI, ITALIAN SAUSAGE, CHICKEN BACON RANCH, HAM & PINEAPPLE PIZZA. **(EACH 12" PIZZA SERVES 4)**

CHICKEN WINGS TRAY: SEASONED WINGS SERVED PLAIN OR WITH A CHOICE OF BBQ, HOT SAUCE, RANCH OR LEMON PEPPER **(SERVES 20)**

COOKIE TRAY: FEATURES A VARIETY OF COOKIES OF YOUR CHOICE CHOCOLATE CHIP, MACADAMIA NUT, STRAWBERRY WHITE CHOCOLATE, OATMEAL RAISIN, SUGAR COOKIE. **(SERVES 20)**