



breakfast

le petit dejeuner

- bloomington bagel company bagels
 - preserves, cream cheese & butter\$3.5
 - gravlax, preserves, cream cheese & butter\$7
- old fashioned buttermilk biscuits.....\$6/dozen
- giant cinnamon rolls\$30/dozen
- sticky buns\$24/dozen
- fruit turnovers\$24/dozen
- coffee cake\$30
 - chocolate apricot [12 slices]
 - cinnamon swirl [12 slices]
 - blueberry swirl [12 slices]
 - old fashioned crumb-topped [24 squares]
- ham & cheese croissants\$30/dozen
- bacon & egg croissant\$30/dozen
- spinach & cheese croissant\$30/dozen
- chocolate croissant\$30/dozen

muffins

per dozen – available in full size & minis

- blueberry\$15/\$7
- chocolate breakfast cakes with cream cheese chocolate chip filling [full size only]\$17
- corn [full size only]
 - traditional \$11
 - southwestern \$12
- cranberry orange\$15/\$7
- lemon poppy seed\$15/\$7
- morning glory\$15/\$7
- oatmeal raisin\$15/\$7
- pumpkin spice\$15/\$7
- whole wheat\$15/\$7
- assorted mini muffins\$7

scones

per dozen – available in full size & minis

- apricot almond\$12/\$7
- cinnamon\$9/\$7
- rich chocolate chip\$12/\$7
- scottish oat\$9/\$7
- traditional currant\$9/\$7
- assorted mini scones\$7



breakfast

hot breakfast

per portion

- old fashioned buttermilk biscuits & gravy\$3
- quiche [per quiche, serves 12]
 - asparagus & swiss\$42
 - lorraine [bacon & gruyere]\$42
- baked eggs with spinach & feta\$3
- breakfast casserole
 - breakfast sausage & cheese\$4
 - spinach, sundried tomato & cheese\$4
 - cheese\$3.5
- scrambled eggs\$3
- scrambles egg bites\$24/dozen
 - veggie or meat options available
- bacon [3 pieces per serving]\$4
- breakfast sausage [3 pieces per serving]\$4
- herb-roasted baby potatoes\$2.5
- grits\$1.25
- oatmeal\$6.5
 - steel cut oats with dried fruit, raisins, cranberries, walnuts, brown sugar, butter, blueberries, strawberries & milk

light & fresh

- fresh fruits\$2.75
- whole organic fruits\$4
- house granola with yogurt & berries\$6.5
- housemade sesame granola bars\$2.5
- house granola by the pound\$12



lunch

chilled sandwiches

- country ham sandwich\$7
- roast beef sandwich\$7.25
- roast beef wrap\$7.50
- roast turkey sandwich\$7
- turkey & brie sandwich\$7
 - with cranberry mostarda
- roast turkey salad wrap\$7
- curried chicken salad wrap\$7
- roasted portobello wrap\$6
- harissa hummus sandwich or wrap\$6
- roasted beets sandwich\$6
- white bean spread sandwich\$6
 - with spinach & sunflower seeds

boxed lunches

- Add \$4.5 to any chilled sandwich or wrap. Boxed lunches come labeled in a recycled, compostable box with your chosen sandwich or wrap and:
 - a bag of Miss Vickie's chips
 - fresh cut fruit
 - a fresh baked cookie or bar cookie

hot pressed sandwiches

- muffaletta\$7.5
- classic Italian beef\$8
- roast chicken quesadilla\$6
- black bean quesadilla\$5.5
- garlic kale quesadilla\$5.5
- mediterranean roasted vegetable\$6.50
- gruyere cheese\$6.5
 - with caramelized onion relish
- taleggio cheese\$6.5
 - with pear, arugula & honey



soups & salads

soups

per portion

- * • creamy apple & celery root\$3
- cream of broccoli\$3
- creamy butternut squash.....\$3
- creamy watercress\$3
- potato leek\$3
- tomato ginger\$3
- french lentil\$3
- oyster bisque\$3
- chilled cucumber melon\$3
- chilled gazpacho\$3
- chilled vichyssoise\$3
- smoked pork, sausage & shrimp gumbo\$6

salads

per portion

- house salad\$4
 - with carrot ribbons, grape tomatoes, cucumbers & choice of dressing
- arugula salad\$6.75
 - with strawberries, red onion, almonds, feta & balsamic vinaigrette
- baby greens salad\$6
 - with capriole chevre, seasonal vegetables & tomato vinaigrette
- california cobb salad\$6.75
 - with bibb lettuce, chicken, pancetta, avocado, hard cooked egg, gorgonzola cheese & garlic confit vinaigrette
- frisee salad\$7
 - with apple, celery root, walnut & creamy mustard vinaigrette

hors d'oeuvre

hors d'oeuvre platters

per portion

- lennie's spinach artichoke torta
 - small [serves approximately 30]\$64
 - large [serves approximately 60]\$128
- fresh fruits\$2.75
- marinated mixed olives\$2
- spiced nuts\$2
- crudites\$2.75
 - with remoulade & creamy bleu cheese
- crudites & pita points\$3.50
 - with hummus & tapenade
- pita & spreads\$4
 - choose two: baba ganoush, hummus, tapenade & herbed goat cheese
- artisanal cheeses & crackers\$6
- artisanal meats, cheeses & crackers\$8
- charcuterie plate\$6
- seasonal roasted vegetable antipasto\$3.5
- house cured salmon\$7
 - with lavosh, egg, pickled red onion, tomato, capers & crème fraiche

hors d'oeuvre

per portion, cold

- fresh oysters on the half shellmarket price
- caribbean style crab & mango salad with fried plantains\$7
- shrimp & fish ceviche with fried plantains\$7

hors d'oeuvre by the dozen

- chilled shrimp\$28
 - with lemon, cocktail sauce & remoulade
- goat cheese & fig jam crostini\$7
- tapenade & herbed goat cheese crostini\$7
- bite sized buttermilk biscuits with country ham\$9
- sundried tomato & chevre puffs\$15
- crab salad filled gougeres\$22
- curried chicken salad filled gougeres\$22
- gruyere gougeres\$10
- bruschetta [summer seasonal]\$12
- caprese bites [summer seasonal]\$15



hors d'oeuvre

hors d'oeuvre by the dozen

hot

- arepitas with chimichurri sauce\$20
- fried chicken tenders\$24
- buffalo style chicken wings\$13
- mini turkey pot pies\$24
- herbed sausage bites in puff pastry\$9
- savory mushroom pastry bites\$8
- pulled pork sliders\$24
- dry rub pork ribs with dipping sauce\$16
- crab cakes with remoulade\$26
- oysters rockefellermarket price
- falafel with lemon tahini sauce\$13
- spanakopita\$20
- tiropita\$20
- peruvian black bean & quinoa patties\$15
- squash & bacon parcels\$20

empanadas

per dozen, with chimichurri

- argentinian vegetarian\$16
- chicken & cheese\$22
- chorizo\$22
- mendoza style beef\$22

tartlets

per dozen

- fig-pistachio-mancheho\$17
- hazelnut-taleggio-cranberry\$17
- house bacon-leek-gruyere\$17
- roasted red pepper-ricotta-herb\$17
- wild mushroom-capriole chevre\$17
- pear-walnut-bleu cheese [large]\$20
- duck confit [large]\$24

house made meatballs

per dozen

- asian pork with sweet soy glaze\$20
- bbq bison with apple bbq sauce\$22
- classic Italian with marinara.....\$20
- mexican turkey with chipotle aioli\$20
- moroccan lamb with muhammara\$22
- jamaican jerk with jerk dipping sauce\$20
- swedish with traditional lingonberry
cream sauce\$20
- thai seafood with lime-ginger-chili sauce\$22



hors d'oeuvre

savory stuffed mushrooms

per dozen

- vegetarian\$16
- bacon & bleu cheese\$17
- crab\$18

skewers

per dozen

- beef bulgogi with kimichi slaw\$24
- churrasco style steak with chimichurri\$24
- spicy chorizo & shrimp\$30
- thai chicken satay with peanut sauce\$20
- piri piri chicken\$20
- seared ahi tuna lollipops with sriracha aioli\$30
- indian spiced eggplant\$18



entrees

per portion

chicken

- lemon herb roast chicken with braised fennel\$12.5
- chicken cacciatore\$12
- lemon olive chicken tagine\$11
- north african peanut & chicken stew\$13
- mediterranean stuffed chicken breast with peperonata sauce\$14
- braised chicken & mole negro\$13
- tandoori chicken\$12.5

beef

- beef shortribs bourguignon\$14
- classic beef stroganoff with her buttered noodles\$12.5
- filet mignon with lemon garlic butter\$24
- beef tenderloin with red wine bordelaise\$22
- fischer farms meatloaf\$12
- fischer farms bratwurst\$7
- fischer farms hot dog\$4
- fischer farms hamburger\$8.5

pork

- italian stuffed pork loin\$14
- teriyaki pork tenderloin\$14.5
- dijon herb roast tenderloin\$14.5

barbecue

- jamaican jerk chicken or pork\$9
- bbq smoked pork\$9
 - sandwich portion with bun\$6.75
- bbq roast chicken\$9
- bbq smoked beef brisket\$12
 - sandwich portion with bun\$8.75
- fischer farms smoked spare ribs\$9
 - served with two house made bbq sauces

lamb

- ale braised lamb with seasonal vegetables\$16



entrees

per portion

chef carved roasts

- fire roasted pork loin\$13
 - with fresh tomato & tomatillo salsas
- honey glazed ham\$13
 - with dried apricot-cherry mostarda
- maple brined turkey breast\$13
 - with cranberry relish & turkey gravy
- prime rib of beef\$17
 - with jus & horseradish creme
- rosemary-garlic leg of lamb\$15
 - with cilantro-mint chutney & harissa

fish & seafood

- corvina with spanish style saffron almond sauce\$13.75
- seared corvina with inner beauty butter sauce\$13.5
- jambalaya [chicken, shrimp & andouille]\$12
- macadamia nut & panko crumb crusted tilapia\$13
- roasted salmon with tapenade & grape tomatoes\$13.75
- trout amandine with local ruby trout\$12.5
- wild chesapeake blue catfish creole\$13.5

pasta

- mushroom tortellini in garlic cream sauce\$12
 - with chicken\$13.5
- spinach fettuccini with peas & tomato cream sauce\$11
 - with bacon\$12.5
- penne marinara with broccoli, fennel & roasted red pepper\$11
- cheese ravioli with marinara sauce\$12
- shrimp pasta with white wine butter sauce ..\$14.5
- pasta di mare [shrimp, clams & calamari]\$14.5

vegetarian

- north african vegetable tagine\$10
- thai vegan curry\$10
- quinoa pilaf\$10.5
 - with mushroom, carrot, onion, zucchini, currant & sunflower nuts
- stuffed sweet red bell pepper\$12
 - with creole rice & tofu
- stuffed portobello\$12
 - with fennel, pepper, tomato, zucchini, goat cheese & basil citronette
- eggplant involtini\$13



entrees

per portion

entrée buffet

- pasta bar\$15
includes:
 - spinach fettuccini & penne pasta
 - grilled seasoned chicken & italian meatballs
 - marinara, tomato cream & garlic mushroom cream sauces
 - grated grana padano
- taco bar\$12
includes:
 - soft corn or flour tortillas
 - refried beans or black beans
 - mexican rice
 - choice of two:
 - beef, chicken, mixed vegetables
 - shredded cheese, lettuce, diced tomatoes & sour cream
 - rojo & tomatilla salsas

additional charge for guacamole



accompaniments

per portion

bread

- dinner roll with butter\$.75
- baguette\$1
- old fashioned buttermilk biscuits.....\$6/dozen
- cornbread\$9/dozen
 - with honey & butter
- southwestern corn muffins\$12/dozen
- traditional corn muffins\$11/dozen

cold

- baby potato salad\$1.75
- barley salad\$3
- couscous salad\$2
- cucumber & fresh herb salad\$2.5
 - with crumbled feta
- cucumber salad with dill\$1.75
- fresh cabbage slaw\$1.75
- indian cucumber yogurt salad\$2
- mediterranean chickpea salad\$1.75
- edamame salad with miso dressing\$2.5
- jicama orange salad\$2.5
- miss vickie's potato chips\$1.5
 - assorted flavors
- pasta salad1.75
 - with spinach, tomatoes, peppers & vinaigrette dressing
- quinoa salad\$3



accompaniments

per portion

* hot

- housemade chips, queso & guacamole.....\$2.5
- corn on the cob with butter\$2.25
- macaroni & cheese\$2.5
- herb roasted baby potatoes\$2.5
- horseradish mashed potatoes\$2.5
- traditional mashed potatoes\$2.5
- mashed potato bar\$3.5
 - with butter, shredded cheese, bacon, roasted garlic, green onion & sour cream
- lemon roasted root vegetables\$2.5
- bourbon glazed carrots & parsnips\$2.5
- gorgonzola onion gratin\$2.5
- butternut squash gratin\$2.5
- mexican braised pumpkin\$2.5
- buttered broccoli with grated grana padano. \$2.5
- garlic tuscan kale\$2
- stewed greens\$2
- seared green beans & tomatoes\$2.5
- cannellini bean gratin\$2.5
 - with spinach & grana padano
- vegetarian baked beans\$2
- quinoa pilaf\$2.5
- dirty rice\$2.25
- basmati rice\$1.5
- coconut basmati rice\$2
- cherry pecan rice\$2.25
- spanish rice\$2.25
- creamy polenta\$2



bakery

per dozen

- assorted baker's choice
 - fresh baked cookies\$8.5
 - sandwich cookies\$12
 - gluten-free cookies\$12
- alfajores\$8
- apricot coconut jumbles\$8.5
- assorted german butter cookies\$11
- black beauties [gluten-free].....\$15
- chinese restaurant almond cookies\$7.75
- chocolate crinkles\$8.5
- chocolate ginger biscotti\$11
- coconut macaroons\$7.5
- french macaroons\$20
- grown up chocolate chunk\$10.5
- ginger almond biscotti\$8
- hazelnut pistachio biscotti\$7
- holiday cookies\$10
 - sugar, gingerbread & mexican wedding cake
- kristen's crunchers\$9.5
- linzer\$9
- lovely lemon cookies with lemon icing\$8.5
- molasses spice cookies\$7
- oatmeal raisin\$8
- oatmeal raisin with walnut [gluten-free]\$10

cookies

- oatmeal scotchie\$7.5
- old fashioned iced sugar cookies\$7.5
- OWreos\$9.5
- pb sandwich\$9.5
- peanut butter [gluten-free]\$8
- peanut butter chocolate chip\$8.5
- poppy seed thumbprints\$9
- raspberry thumbprints\$7.5
- scottish shortbread\$7.5
- snickerdoodles\$7.5
- super ginger\$9.5
- white chocolate macadamia\$10.5
- whoopee pies\$20
 - chocolate, gluten-free chocolate, red velvet or pumpkin



bakery

per dozen

bar cookies

- assorted baker's choice bar cookies\$8.5
- caramel apple\$10
- chewy cake\$8.5
- chocolate pumpkin swirl brownies\$13
- cinnamon apple\$11
- lynn's luscious lemon\$11
- macadamia coconut\$10
- mocha java\$11

- palm beach brownie with walnuts\$13
- pb & j\$11
- perfect brownie\$9
- pumpkin spice with cream cheese\$8
- santa fe brownie\$15
- white chocolate cranberry brownies\$8



bakery

per dozen

cupcakes

- assorted baker's choice cupcakes\$20
- assorted baker's choice mini cupcakes\$10
 - available in most cupcake flavors
- banana with chocolate buttercream\$20
- banana pecan with praline buttercream\$20
- banana pecan with caramel buttercream\$22
- carrot with cream cheese frosting\$20
- chocolate friends\$10
- chocolate whiskey with powdered sugar\$18
- coconut with cream cheese frosting\$20
- devil's food with chocolate buttercream\$20
- devil's food with peanut butter frosting\$20
- gingerbread with cream cheese frosting\$20
- lemon with lemon curd & buttercream\$20
- maple with maple buttercream\$20
- mexican chocolate with honey & cinnamon frosting\$20
- mocha with vanilla buttercream frosting\$20
- "mostess" cupcakes\$24
- pumpkin with brown sugar cream cheese frosting\$20
- red velvet with cream cheese frosting\$20
- roasted banana with caramel buttercream\$20
- strawberry with cream cheese frosting\$20
- strawberry with strawberry buttercream.....\$20
- white cake with fresh raspberry buttercream\$22
- yellow cake with chocolate buttercream.....\$20
- yellow cake with fresh raspberry buttercream\$22

mix and match also available!



bakery

cakes

- almond cake with raspberry cream filling & vanilla buttercream [serves 12]\$36
- banana upside-down cake [serves 12]\$20
- caramelized pear upside-down cake [serves 8]\$24
- carrot cake with cream cheese frosting [serves 12-16]\$32
- chocolate pistachio pound cake [serves 12]\$36
- chocolate pumpkin cake [serves 16]\$48
- classic red velvet cake [serves 12]\$24
- flourless chocolate almond cake [serves 12]\$25
- flourless chocolate cake with berries & whipped cream [serves 12]\$45
- flourless lemon cake [serves 12]\$25
- hot chocolate layer cake with homemade marshmallow
- lemon pound cake with blackberry compote [serves 10-12]\$24
- mexican chocolate cake with cinnamon whipped cream [serves 12]\$21
- poppy seed cake with cream cheese frosting [serves 12]\$38
- pumpkin praline cheesecake [serves 12]\$36
- strawberry shortcake [seasonal, per serving]\$5.75
- tres leches cake [serves 9]\$25
- vegan carrot cake with tofu cream cheese frosting [serves 12]\$38

- special occasion cakesstarting at \$2.5 per slice

have a favorite cake or recipe? no problem! custom options are always available.

bakery

tarts, tartlets & pies

- bourbon pumpkin tart with walnut streusel [serves 12]\$40
- rustic tarts [seasonal fruit in puff pastry]
 - individual\$3.5
 - large [serves 12]\$24
- traditional apple pie [seasonal, serves 8-12] ...\$30
- dutch apple pie\$30
- salted caramel apple pie [serves 8-12]\$32
- fresh pumpkin pie [serves 8-12]\$27
 - with cinnamon vanilla whipped cream
- southern pecan pie [serves 8-12]\$32
 - with vanilla whipped cream

per dozen

- assorted sweet tartlets\$18
- pastry cream with fresh fruit tartlets\$18
- french chocolate ganache tartlets\$18
- lemon berry tartlets\$18
- mini pecan pies\$18
- assorted mini cream pies\$20
- mini banana cream pies\$20
- mini chocolate cream pies\$20
- mini coconut cream pies\$20
- mini key lime cream pies\$20
- mini lemon cream pies\$20

petite sweets

per dozen

- baklava\$22
- mini cannoli with traditional ricotta filling\$12
- dark chocolate dipped strawberries\$11
- handmade chocolate truffles\$18
- mini cookie cups\$18
 - with pumpkin cream filling
- mini chocolate mousse
- merengue mushrooms\$6
- mini chocolate eclairs\$15
- neopolitan petit fours\$15
 - special order colors available
- assorted cheesecake bites\$14
 - new york style, chocolate & fruit
 - seasonal: pumpkin
- new york style cheesecake bites\$12
- mini tiramisu\$21
- mini strawberry shortcake\$22
- cream puffs\$15

beverages

cold refreshments

per gallon

- filtered water\$3
- iced tea with lemon\$9
- lemonade\$9
- iced coffee\$21
- iced decaf coffee\$21
- orange juice\$15

house made specialty drinks

per gallon

- ginger, mint & local honey tisane\$10
- guava lemonade\$10
- mango iced tea\$10
- sparkling fruit punch\$11
- sweet tea\$10

hot beverages

per gallon

- brown county coffee\$16.5
- brown county decaf coffee\$16.5
- assorted hot teas\$12
- hot chai tea\$17.5
- hot chocolate\$24
- hot chocolate bar\$3.5 per portion
 - whipped cream, chocolate shavings, marshmallows & two flavored syrups
- mexican hot chocolate\$32
- hot cider\$12

individual beverages

- still bottled water\$1
- coca-cola products\$1.5
 - coke, diet coke & sprite
- san pellegrino sparkling water\$4
- apple juice\$2
- cranberry juice\$2
- orange juice\$2
- milk\$2
- soy milk

to-go box pricing available upon request



libations

* bloomington brewing company beer

visit bloomingtonbrew.com for entire selection

- bottled beer [per case]
 - ruby bloom amber ale\$65
 - 10 speed, rooftop ipa\$70
- growler [serves 5 (12oz)]\$22
- specialty growler [serves 5 (12oz)]\$25
 - \$5 refundable deposit per growler
- fresh keg [serves 33 (12oz)]\$72
- specialty fresh keg [serves 33 (12oz)]\$86
- sixtel [serves 54 (12oz)]\$103
- specialty sixtel [serves 54 (12oz)]\$113
- half barrel [serves 165 (12oz)]\$227
- specialty half barrel [serves 165 (12oz)]\$277

black ridge wine

unopened bottles are reimburable

- chardonnay\$14.75
- pinot grigio\$14.75
- pinot noir\$14.75
- shiraz\$14.75

specialty wine selection also available upon request