



BLONDE BISCOTTITM
CATERING MENUS

FOR:

THE IVY ROOM

at Blonde Biscotti

& COFFEE & COOKIES

MEETING ROOM

MEETINGS & BOX MEALS



SERVES GROUP SIZE:
1 – 40 guests

BREAKFAST & BOXES

**This menu will cater individual breakfast boxes for [The Ivy Room](#) or [Coffee & Cookies Meeting Room](#)

BREAKFAST

KOLACHE BOX

6ct box sausage rolls: (choose)
plain sausage, sausage &
cheese, jalapeno, ham & cheese
digital order online: [TOAST](#)

DONUT DOTS BOX

(4 dozen) glazed donut holes
\$11.99 / box

CINNAMON ROLL BOX

4ct box of Chef Toni's classic
Cinnamon Rolls + REAL house
made cream cheese icing
\$19.96 / box

BAKERY SCONES BOX

bakery style scones – ask about
the rotating flavors
serves 6: \$21

PUMPKIN BREAD LOAF

pumpkin bread loaf, served in 6
slices
\$15 / loaf

EGG & CHEESE SANDWICH BOX

4ct box: egg & cheese
breakfast sandwiches on a
brioche bun
serves 6: \$38

BACON, EGG, & CHEESE SANDWICH BOX

4ct box: egg & cheese
breakfast sandwiches on a
brioche bun
serves 6: \$38

VEGGIE SANDWICH BOX

4ct box: egg & cheese
breakfast sandwiches on a
brioche bun
serves 6: \$38

DIGITAL ORDER MENU

view our digital ordering
menu for menu options
from our daily bakery menu



MAKE IT A BREAKFAST BOX

**Individual Breakfast Box – (1) Breakfast Sandwich + (1) PASTRY - \$12.50 / person

BREAKFAST SANDWICH

(Pick 1)

Egg & Cheese • Bacon, Egg, & Cheese • Veggie

PASTRY

(Pick 1)

Soft Baked Biscotti Cookie (see online ordering
menu for flavor options) • Bakery Scone (ask for
flavors)



LUNCHES & BOXES

BAGUETTES

**\$13.99 REGULAR BAGUETTE | \$26 GIANT BAGUETTE

JAMBON BUERRE

toasted baguette, ham, gruyere, & butter

TOMATO & GOAT CHEESE

toasted baguette, goat cheese, french herbs, oven-roasted turkey, tomato, lemony arugula*

**(veggie: request NO turkey)*

ITALIAN

toasted baguette, ham, prosciutto, salami, provolone, pesto, shredded lettuce, & tomato

MORTADELLA &

MOZZARELLA
toasted baguette, mozzarella, basil pesto, capers

ROSEMARY PROSCIUTTO

toasted baguette, cheddar-gruyere, prosciutto, arugula, mayonnaise, & dijon mustard

CAPRESE

toasted baguette, tomatoes, mozzarella, basil pesto, basil, balsamic glaze

BRIE & BACON

toasted baguette, creamy-melted brie, & crispy bacon

TUNA MELT

toasted baguette, classic tuna salad, white cheddar cheese

MAKE IT A BOX LUNCH

**Individual Box Lunches – (1) REGULAR BAGUETTE, (1) SIDE, (1) SWEET - \$18.99 / person

BAGUETTE

(Pick 1 Sandwich)

*Jambon Buerre • Tomato & Goat Cheese • Italian •
Mortadella & Mozzarella • Rosemary Prosciutto •
Caprese • Brie & Bacon • Tuna Melt*

SIDE

(Pick 1)

*Mini Pretzels • Chips • Cucumber & Tomato Salad •
Mandarin Orange Slices • Banana*

TREAT

(Pick 1)

*Soft Baked Biscotti Cookie (see online ordering
menu for flavor options) • Mini Chocolate Chip
Cookies (3ct)*

SALADS

**INDIVIDUAL SALADS - \$14.75 / ea

GARDEN SALAD

mixed greens, avocado, cucumber, tomato, feta cheese, house dijon vinaigrette dressing

SPINACH BLUEBERRY SALAD

baby spinach, blueberries, walnuts, avocado, goat cheese, & balsamic vinaigrette dressing

STRAWBERRY BURRATA SALAD

mixed greens, fresh strawberries, burrata, almonds, house made basil vinaigrette

SIMPLE ARUGULA SALAD

baby arugula, shaved parmesan, toasted pine nuts, house-made lemon vinaigrette

CESAR SALAD

Chopped romaine lettuce, garlic croutons, parmesan, creamy caesar dressing

SESAME ASIAN SALAD

green leaf lettuce, cabbage, crunchy wonton strips, sliced almonds, carrots, sesame ginger vinaigrette

ADD PROTEIN TO YOUR SALAD

Add grilled chicken +\$6.75
Add salmon +\$9.75

MAKE IT A BOX SALAD LUNCH

** BOX LUNCH SALADS: (1) SALAD, (1) SIDE, (1) SWEET - \$19.75 / person

SALAD

(Pick 1 Salad)

Cesar • Spinach Blueberry • Strawberry Burrata • Simple Arugula • Cesar • Sesame Asian • Southwest

SIDE

(Pick 1)

Mini Pretzels • Chips • Cucumber & Tomato Salad • Mandarin Orange Slices • Banana

TREAT

(Pick 1)

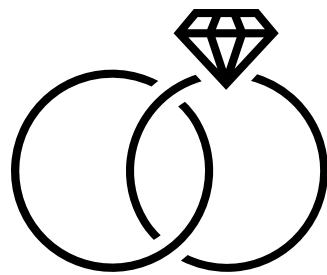
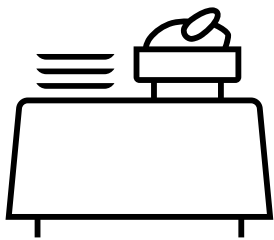
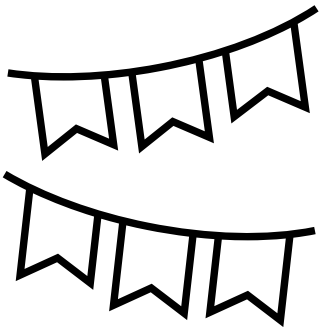
Soft Baked Biscotti Cookie (see online ordering menu for flavor options) • Mini Chocolate Chip Cookies (3ct)



PARTIES & EVENTS

“GRAZING TABLE” STYLE

Served in THE IVY ROOM ONLY



SERVES GROUP SIZE:
12 – 40 guests

APPETIZERS, BITES, & SNACKS

APPETIZERS & BITES

FRUIT PLATTER

assorted fruit strawberries, blueberries, cherries, raspberries, kiwi, orange slices, red & green grapes*

*fruit selections may be substituted or rotated based on seasonal or availability

small platter (serves 14-20): \$55.35

large platter (serves 32-36): \$75.95

FRESH BERRY BAR

build your own berry bowl from a fresh berry bar serving: strawberries, blueberries, raspberries, & blackberries, whipped cream

serves 12: \$64

add vanilla pound cake bites: (+) \$12

VEGGIE CUPS

assorted veggies (carrots, celery, bell pepper, & tomato) in individual cups & ranch dip

serves 12 cups: \$39

GRAPES & CHEESE SKEWERS

red grapes, rosemary marinated cheese

serves 24: \$55

CAPRESE SALAD SKEWERS

cherry tomatoes, mozzarella, & basil, balsamic vinaigrette

serves 20-24: \$60

PROSCIUTTO PEAR BITES

sliced pears & sweet figs, blue cheese, prosciutto & balsamic glaze

serves 24: \$65

CHARCUTERIE SKEWERS

salami flowers, fresh basil leaves, & mozzarella on skewers

serves 13 skewers: \$58.55

CEVICHE CUPS

fresh sea bass & scallops tossed in freshly squeezed citrus juice, avocado, tomato, and fresh herbs, served with a side of tortilla chips

serves 12: \$168

SMOKED SALMON CUCUMBER BITES

sliced cucumbers topped with smoked salmon & dill cream cheese

serves 24: \$147

SNACK BAR

SHOESTRING FRENCH FRY BAR

crispy seasoned fries served in large platter bowl.

select 1 or up to 4 of our house made sauces to drizzle

serves 18 (seasoned fried only): \$67.50

KETCHUP (serves up to 32): +\$9

SPICY KETCHUP (serves up to 32): +\$9

ROSEMARY & GARLIC AOILI (serves up to 48): +\$21

TRUFFLE AIOLI (serves up to 48): +\$21

TOAST YOUR OWN - S'MORES BAR

toast your own marshmallows, soft-baked graham cracker cookies, graham crackers, chocolate squares, marshmallows & marshmallow spread

serves 24 s'mores: \$95

POPCORN BAR

sea salt popcorn & sweet kettle corn popcorn with toppings bar: M&M's, mini reese's, yogurt covered raisins, savory wasabi trail mix, trail mix, candy corn

serves 24 popcorn cups: \$85

SWEET & SAVORY BOARD

snack board that satisfies the sweet and savory cravings – savory: hummus, cucumber strips, carrot sticks, radishes, pretzels, sweet: strawberries, almonds, 6 soft-baked biscotti cookies, 6 mini chocolate chip cookies, chocolate dip

\$75.25 / serves 10-12

SOFT-BAKED PRETZELS

classic baked soft pretzels – sweet dough with salted flakes & honey mustard dipping sauce

serves 12 jumbo pretzels & 12 dippers: \$45

BREAKFAST

PASTRIES

SLICED LOAF BREAD

pumpkin, double chocolate-chocolate chip, lemon glaze, or lemon poppyseed

\$15 / loaf (serves 12)

BAKERY SCONES

bakery style scones – ask about the rotating flavors
serves 6: \$21

BAKERY STYLE BLUEBERRY MUFFINS

\$40 / one dozen

BLUEBERRY & CREAM CHEESE BREAKFAST PASTRY

crispy baked pastry topped with cream cheese & fresh blueberries

\$48 / 8 pastries

CINNAMON ROLLS

Chef Toni's scratch-made cinnamon roll topped with real cream cheese icing

\$4.99 / cinnamon roll

DONUT & STRAWBERRIES PLATTER

glazed sour cream donut holes & fresh strawberries on a platter.

serves 10-12 guests: \$34.75

SAVORIES

SAUSAGE ROLLS

plain sausage, sausage & cheese, jalapeno sausage & cheese, or ham & cheese

\$20.34 / (6ct)

CRISPY BREAKFAST POTATOES

seasoned, roasted breakfast potatoes
serves 10-12: \$45

LOADED BREAKFAST TATER TOT SKILLET

maple breakfast sausage, peppers, onions, scrambled eggs, crispy tater tots, cheddar cheese sauce

serves 12-14: \$65.16

MINI QUICHES

Florentine (spinach, parmesan, swiss, & bacon) · Caprese (tomato, basil, mozzarella) · Broccoli Cheddar · Spinach & Swiss · Mushroom & Shallot · Asparagus & Goat Cheese · Zucchini, Bacon, & Gruyere

serves 20 quiches: \$102

OATMEAL & YOGURT

BUILD YOUR OWN OATMEAL STATION

hearty oatmeal (gf) with toppings bar: cinnamon & sugar, butter, maple syrup, fresh strawberries, sliced bananas, walnuts, & chocolate chips

serves 12: \$95.76

BUILD YOUR OWN YOGURT STATION

Build your own yogurt parfait - organic vanilla yogurt, honey or maple drizzle, & 6 toppings: house granola (gf), mini chocolate chips, blueberries, strawberries, walnuts, almond slices, golden raisins, dark raisins

serves 12: \$66

ADD WAFFLE CONES: +\$5 / dozen

BLUEBERRY GRANOLA YOGURT PARFAITS

vanilla yogurt, blueberries, house granola (gf), & honey, choose in cups or waffle cones

serves 9 cups: \$33.75

serves 12 waffle cones: \$81

BREAKFAST SANDWICHES

BREAKFAST SANDWICHES

pick your bun: 4ct brioche buns, 6ct plain bagels, 6ct english muffins, 12ct slider buns

EGG & CHEESE	\$38
BACON, EGG, & CHEESE	\$42
HAM, EGG, & CHEESE	\$42
VEGGIE (<i>cream cheese, cucumber, & tomato</i>)	\$38

BREAKFAST SLIDERS

breakfast (pork or chicken) sausage, cage-free egg patties, muenster cheese, brioche slider buns topped with maple butter

24 pork sausage sliders:	\$125
12 chicken & 12 pork sausage sliders:	\$128.97
24 chicken sausage sliders:	\$132

HAM, EGG, & CHEESE MINI CROISSANTS

scrambled eggs, ham, & cheese stuffed in a toasted mini croissant sandwich

serves 20 mini croissants: \$75

MORE BREAKFAST...

BREAKFAST TACO BAR

build your own breakfast taco bar: flour tortillas, scrambled eggs, bacon, sausage, breakfast potatoes – served with a toppings bar: cheese, salsa, guacamole, fresh jalapenos, cilantro

serves 20 tacos (10 – 12): \$125

BREAKFAST FLATBREAD

bacon, egg, cheese, & potato baked on a crisp flatbread

serves 8 – 10: \$35.98

BLUEBERRY MASCARPONE FRENCH TOAST

baked french toast bites tossed blueberry & mascarpone, & a side of maple syrup

serves 12 – 24: \$75

CINNAMON ROLL FRENCH TOAST

baked cinnamon roll bites soaked in a french toast egg custard topped with cream cheese frosting

serves 12 – 24: \$75

SOUP & SALADS

SOUPS

TOMATO BASIL & GRILLED CHEESE

tomato basil soup with grilled cheese toast bites

Cup (6oz), serves 24: \$115

Bowl (12oz), serves 12: \$115

CHICKEN TORTILLA SOUP

classic chicken tortilla soup with toasted garlic bread

Cup (6oz), serves 24: \$115

Bowl (12oz), serves 12: \$115

LOADED BAKED POTATO SOUP

baked potato soup with the fixings of a loaded baked potato – cheddar, chives, & bacon

Cup (6oz), serves 24: \$115

Bowl (12oz), serves 12: \$115

POTATO LEEK SOUP

dairy-free. creamy potato, leek soup with a side of crusty bread

Cup (6oz), serves 24: \$115

Bowl (12oz), serves 12: \$115

SALADS

CAPRESE SALAD

romaine, shaved parmesan cheese, house made croutons, & caesar dressing

serves 12 salad cups: \$63

CAESAR SALAD

romaine, shaved parmesan cheese, house made croutons, & caesar dressing

serves 12 salad cups: \$63

GARDEN SALAD

mixed greens, avocado, cucumber, tomato, feta cheese, dijon vinaigrette dressing

serves 12 salad cups: \$65

WINTER SALAD

mixed greens, red onion, tart apples, dried cherries, pecans, & maple vinaigrette

serves 12 salad cups: \$54

SOUTHWEST SALAD

romaine lettuce, black beans, sliced grape tomatoes, sweet corn, crunchy tortilla strips, mixed cheese, sliced avocado, limes

serves 12 salad cups: \$72

THAI CRUNCH SALAD

cabbage slaw, carrots, cucumber, edamame, bell pepper, thai peanut dressing

serves 12 salad cups: \$90

GINGER-SESAME ASPARAGUS SALAD

asparagus, ginger-sesame vinaigrette, sliced almonds

serves 12 salad cups: \$66

BUILD YOUR OWN SALAD BAR

mixed greens, tomatoes, black olives, bell peppers, mixed cheese, garbanzo beans, cucumbers, shredded carrots, house-made croutons, 3 salad dressing options

serves 14 guests: \$157

ADD PROTEIN:

sliced grilled chicken breasts: \$35, serves 5-7

SANDWICH PLATTERS

TEA SANDWICHES

CUCUMBER TEA-WICHES

cucumbers served on white bread with chive butter
serves (36 tea-wiches): \$55

PIMENTO CHEESE TEA-WICHES

sharp cheddar cheese, cream cheese, mayonnaise, pimento peppers
serves (36 tea-wiches): \$66

STRAWBERRY BASIL TEA-WICHES

lemony, basil devonshire cream, strawberry, & cucumber
serves (36 tea-wiches): \$66

EGG SALAD TEA-WICHES

house-made egg salad
serves (36 tea-wiches): \$66

HAM & CHEESE TEA-WICHES

ham & swiss cheese, mayo & mustard
serves (36 tea-wiches): \$75

BLT TEA-WICHES

bacon, lettuce, tomato
serves (36 tea-wiches): \$75

PROSCIUTTO, APPLE, & BRIE TEA-WICHES

prosciutto, brie, apple slices, radish, & arugula
serves (36 tea-wiches): \$85

FLUFFERNUTTER TEA-WICHES

triple stacked bread, house-made peanut butter, marshmallow fluff, & nutella
serves (24 tea-wiches): \$55

PB&J TEA-WICHES

triple-stacked white bread, house-made peanut butter & strawberry jam
serves (24 tea-wiches): \$55

MINI CROISSANT-WICHES

ADD A CONDIMENT BAR (mayonnaise, mustard, pickles, tomatoes, & lettuce), serves up to 36 guests: \$25

TURKEY & SWISS MINI CROISSANTS

roasted turkey & swiss
serves 20 mini croissants: \$55

HAM & SWISS MINI CROISSANTS

hickory smoked ham & swiss
serves 20 mini croissants: \$60

ITALIAN MINI CROISSANTS

Salami, capicola, pepperoni, provolone
serves 20 mini croissants: \$63

VEGGIE MINI CROISSANTS

provolone, avocado, cucumber, lettuce, tomato
serves 20 mini croissants: \$55

BLT MINI CROISSANTS

bacon, lettuce, tomato
serves 20 mini croissants: \$55

CHICKEN SALAD MINI CROISSANTS

chicken salad, lettuce, & tomato
serves 20 mini croissants: \$60

MEATBALL & SWISS MINI CROISSANTS

marinara meatballs, provolone, & Italian seasoning
serves 20 mini croissants: \$50

ASSORTED MINI CROISSANTS

(15) turkey & swiss, (15) Italian, (10) veggie
serves 40 mini croissants: \$95

SLIDERS

PULLED PORK SLIDERS

slow-roasted pork, coleslaw, bbq sauce, brioche slider buns

serves 24 (48 sliders): \$168

CHICKEN CLUB SLIDERS

shredded chicken, bacon, cheddar, lettuce, ranch, & tomato, brioche slider buns

serves 12 (24 sliders): \$85

BUFFALO CHICKEN SLIDERS

slow-roasted spicy buffalo chicken, cheddar cheese, drizzle of ranch dressing on brioche slider buns

serves 24 (48 sliders): \$168

MEATBALL SLIDERS

italian style meatballs & mozzarella cheese on hawaiian sweet rolls

serves 24 (48 sliders): \$168

MAC & CHEESE PORK SLIDERS

bbq style pulled pork topped with mac n cheese on hawaiian sweet rolls

serves 12 (24 sliders): \$98

CHICKEN CORDON BLEU SLIDERS

shredded chicken, swiss cheese, & ham on hawaiian sweet rolls

serves 12 (24 sliders): \$102

CHEESEBURGER SLIDER

beef, cheddar cheese, lettuce & tomato with mustard & ketchup served on the side

serves 12 (24 sliders): \$105

SHITAKE CHICKEN SLIDERS

Asian style sliders with cucumber, shitake mushrooms, spicy peanut chicken served on butter rolls

serves 12 (24 sliders): \$115

MINI BAGUETTES

JAMBON BUERRE

toasted baguette, ham, gruyere, & butter

serves 12 mini baguettes: \$57

TOMATO & GOAT CHEESE

toasted baguette, goat cheese french herbs, oven-roasted turkey, tomato, lemony arugula*

serves 12 mini baguettes: \$57

**(make it vegetarian – request NO turkey)*

ITALIAN

toasted baguette, ham, prosciutto, salami, provolone, pesto, shredded lettuce, & tomato

serves 12 mini baguettes: \$57

MORTADELLA & MOZARELLA

toasted baguette, mozzarella, basil pesto, capers

serves 12 mini baguettes: \$57

CAPRESE

toasted baguette, tomatoes, mozzarella, basil pesto, fresh basil, balsamic glaze

serves 12 mini baguettes: \$57

BRIE & BACON

toasted baguette, creamy-melted brie, & crispy bacon

serves 12 mini baguettes: \$57

ROSEMARY PROSCIUTTO

toasted baguette, cheddar-gruyere, prosciutto, arugula, mayonnaise & dijon mustard

serves 12 mini baguettes: \$57

FLATBREADS & TACOS

FLATBREADS

MARGHERITA (v)

tomato, mozzarella, & basil on a lightly toasted flatbread

serves 10-12: \$35.98

PEAR & GORGONZOLA (v)

pear & gorgonzola cheese on a lightly toasted flatbread

serves 10-12: \$35.98

FIG & PROSCIUTTO

fig jam, prosciutto & gorgonzola topped with fresh, crisp arugula on a lightly toasted flatbread

serves 10-12: \$35.98

THREE CHEESE PESTO SPINACH (v)

mozzarella, feta, & parmesan cheese, spinach & pesto on a lightly toasted flatbread

serves 10-12: \$35.98

GARLIC PESTO CHICKEN

grilled chicken & mozzarella on a lightly toasted flatbread

serves 10-12: \$35.98

CHICKEN & ARTICHOKE

grilled chicken & artichokes, feta & mozzarella on a lightly toasted flatbread

serves 10-12: \$35.98

TACO BAR

SINGLE MEAT TACO BAR

build your own taco bar – choose (1) tortilla type (flour or corn) - serves 2 tortillas per person, (1) meat, (4) toppings, (2) sauces

serves 10 - 12: \$91.50

DOUBLE MEAT TACO BAR

build your own taco bar – choose (1) tortilla type (flour or corn) (serves 2 tortillas per person), (2) meats, (5) toppings, (2) sauces

serves 10 - 12: \$122

MEAT CHOICES:

ground beef
shredded fajita chicken
pulled pork

SINGLE MEAT TACO BOWL BAR

build your own taco bowls in our latte cups (12oz bowl) – choose (1) meat, (4) toppings, (2) sauces

serves 10-12: \$159.80

add tortillas (flour or corn) +\$12 / 10 guests

DOUBLE MEAT TACO BOWL BAR

build your own taco bowls in our latte cups (12oz bowl) – choose (2) meats, (5) toppings, (2) sauces

serves 10 - 12: \$199

add tortillas (flour or corn) +\$12 / 10 guests

TOPPINGS:

lettuce tomatoes
shredded cheese pico de gallo
diced red onion black beans
black olives spanish rice
sour cream cilantro rice

SINGLE MEAT NACHO BAR

build your own nachos – tortilla chips, (1) meat, (4) toppings, (2) sauces

serves 10 - 12: \$122

DOUBLE MEAT NACHO BAR

build your own nachos – tortilla chips, (2) meats, (5) toppings, (2) sauces

serves 10 - 12: \$122

SAUCES & SALSAS:

taco sauce
red salsa
salsa verde
corn salsa

TACOS

FISH TACOS

baked seasoned tilapia, cabbage slaw, & lime crema
serves 22 tacos: \$145

BLACKENED SALMON TACOS

cajun spiced blackened salmon, pineapple avocado
salsa, limes, & cilantro, corn tortillas
serves 10 tacos: \$109.90

TACO BAR SIDES

CHIPS & DIP

corn tortilla chips, red mild salsa, mashed avocado
dip, salsa verde
serves 12: \$48

BLACK BEAN & CORN SALSA

house made salsa with black beans, corn, tomatoes,
& corn tortilla chips
serves 36: \$90

SPANISH RICE

side order of house-made, seasoned spanish rice
serves 6-12: \$36

CHIPS & QUESO

corn tortilla chips, house made queso cheese dip
serves 12: \$48

MEXICAN STREET CORN

fresh corn off the cob, cotija cheese, cilantro, chili
powder, served with lime wedges
serves 12: \$45

CILANTRO RICE

side order of house-made, seasoned cilantro-lime rice
serves 6-12: \$36

SWEETS

COOKIES & BROWNIES

SOFT-BAKED BISCOTTI COOKIES

serve our SIGNATURE soft-baked biscotti cookies. Ask us for flavor options.

serves 13 cookies: \$36

MINI CHOCOLATE CHIP COOKIES

scratch-made, house baked mini chocolate chip cookies by Chef Toni

serves 24 mini cookies: \$18

MINI M&M CHOCOLATE CHIP COOKIES

scratch-made, house baked mini M&M chocolate chip cookies by Chef Toni

serves 24 mini cookies: \$18

MINI CASHEW CHOCOLATE CHIP COOKIES

GLUTEN FREE. scratch-made, house baked mini cashew chocolate chip cookies by Chef Toni

serves 24 mini cookies: \$18

EARL GREY TEA COOKIES

buttery earl grey shortbread cookies, lemon glaze

serves 18 cookies: \$31.50

MINI FUDGE BROWNIE BITES

scratch-made, house baked, mini dark chocolate fudgy brownies by Chef Toni

serves 24 mini brownies: \$18.75

BROWNIE & FRUIT SKEWERS

skewers stuffed with brownie bites, strawberries, blueberries, and marshmallows

serves 2 dozen (9") skewers: \$84

TRIFLES, COBLERS, & MORE

BANANA PUDDING TRIFLE

layers of vanilla custard, cookies and sliced bananas topped with whipped cream served in a glass trifle bowl

serves 12-15: \$79

TIRAMISU CAKE

3-layers of our favorite vanilla-almond coffee-soaked biscotti cookie topped with shaved dark chocolate & a creamy egg custard

6" Layered Cake, serves 4-8: \$48

MINI TIRAMISU SHOTS

2-layered mini shot glass of our favorite vanilla-almond coffee-soaked biscotti cookie topped with shaved dark chocolate & a creamy egg custard

(24) - 2oz mini: \$84

FRESH BERRY SHORTCAKE CUPS

build your own berry shortcake cups with our favorite vanilla butter cake cubes, fresh macerated berries, & whip cream

serves 10-12: \$85

COBBLER CONES

white chocolate dipped waffle cones stuffed with your favorite cobbler:

peach, apple, blueberry, cherry, winter blackberry, pecan-peach, strawberry, mixed berry

serves 12 cones: \$72

add vanilla ice cream: +\$12

MINI CREAM PUFFS

mini house made cream puffs stuffed with vanilla pastry cream & fresh raspberries

serves 24: \$95

PETITE CHEESECAKES

mini cheesecake bites topped with fruit choose: blueberry compote, strawberry preserves, or raspberry

serves 12 mini cheesecakes: \$57

CAKE & CUPCAKES

BASIC PIPED CUPCAKES

classic piped cupcakes, choose: vanilla or chocolate, one icing color

\$90/ 2 dozen cupcakes

DECORATIVE PIPED CUPCAKES

custom piped (rosettes, floral) cupcakes, choose: vanilla or chocolate, decorated with two icing colors, and decorative sprinkles

\$138/ 2 dozen cupcakes

CUSTOM CAKES

Chef Toni offers 2 cakes sizes & 3 cake flavors & vanilla buttercream icing

6" cakes serve 6-10 | 8" cakes serve 14-28

CAKE FLAVORS:

vanilla 6" \$35 | 8" \$60

vanilla almond 6" \$40 | 8" \$65

chocolate 6" \$35 | 8" \$60

CAKE CUSTOMIZATION:

colored icing + \$4 / color

2 tier stacking fee + \$25

sprinkles custom pricing

CAKE TRUFFLES

classic cake balls, pick a cake flavor (vanilla or chocolate), dipped in chocolate or white chocolate, drizzle (pick your color), & sprinkle decorations
\$126 / 3 dozen cake truffles

MINI ICE CREAM CONE CAKE TRUFFLES

cake truffles on top of mini ice cream cones – dipped and decorated to look like a real ice cream cone

PICK YOUR SPRINKLES:

Baby Girl Pink

Baby Boy Blue

Blushing Bride

Birthday (rainbow sprinkles)

\$171 / 3 dozen cone truffles

PARTY FAVORS

SOFT-BAKED BISCOTTI FAVORS

individually clear-wrapped soft-baked biscotti tied with a custom printed card designed by you to celebrate your event. See menu above for flavor options.

\$3.75 / favor

MINI CHOCOLATE CHIP COOKIE FAVORS

Chef Toni's famous mini chocolate chip cookies wrapped in a clear cookie bag (3 to a bag) with a custom printed tag

\$4.75 / favor

DRINKS

BEVERAGES

WATER CARAFE

unlimited servings – includes cups & beverage
napkins \$1 / person

ICED TEA CARAFE

unlimited servings – includes cups & beverage
napkins \$1.75 / person

LEMONADE CARAFE

sweet, tart lemonade served in glass carafe
\$12 / gallon

FRUIT-INFUSED WATER REFRESHERS

organic fruits & herb infused filtered water. Choose
your favorite flavor below:

Cucumber Lemon Mint \$20 / gallon

Blueberry Basil \$36 / gallon

Strawberry Rosemary \$32 / gallon

Lemon Mint \$25 / gallon

BOTTLED DRINKS

request any individually bottled/canned drinks:
water, sparkling water, tea, orange juice, sodas, and
more...
(sold by the case price)

JUICE CARAFES

juices to serve mixed with your mimosas or just as a
stand-alone beverage. (1gal serves ~32 mimosas or
12-14 – 8oz beverages)

OJ \$12 / gallon

Apple \$20 / gallon

Apple Cider (served warm or chilled) \$37.52 / gallon

Cranberry \$16 / gallon

Grapefruit \$16 / gallon

Pineapple \$12 / gallon

Ginger Ale \$4.75 / (2L) bottle

Peach Puree \$16 / serves 4 – 2oz shot mixers

Mango Puree \$16 / serves 4 – 2oz shot mixers

Pomegranate \$35 / serves 48 – 2oz shot mixers

BARISTA BAR - COFFEE & COCOA

DRIP COFFEE STATION

hot drip coffee carafe, 2 milk sides: (whole, low-fat,
half n half, almond, cashew, & peanut) & sweeteners
\$36 / serves 12

HOT COCOA BAR STATION

chef Toni's holiday cocoa blend (contains dairy) +
toppings bar includes: mini marshmallows, mini
chocolate chips, sprinkles, & whip cream
serves 12: \$60

ESPRESSO CASH BAR

allow guests to order their own custom coffee shop
drinks by using their phones to digitally order! for your
event of our daily bar menu to include: lattes,
cappuccinos, mochas, etc

OPEN BAR TAB, (Each guest orders individually)

Prices reflected on current online daily menu

8am – 5pm: No Staff Charge

After 5pm: \$20 / hr Barista, min 2hrs

ESPRESSO OPEN BAR

offer guests custom coffee shop drinks by using their
phones to digitally order! Drink topioninclude: lattes,
cappuccinos, mochas, etc

(OPEN BAR TAB), Booking client closes tab

Prices reflected on current online daily menu

8am – 5pm: No Staff Charge

After 5pm: \$20 / hr Barista, min 2hrs

MOCKTAILS

OLD-FASHIONED SHIRLEY TEMPLE

served the old fashioned way – not that old sugar
version for kids –homemade grenadine, ginger ale or
ginger beer, & citrus juices \$45 / serves 12 drinks

ORANGE MOSCOW MULE MOCKTAIL

cara cara orange juice, light ginger beer, fresh mint
& orange slices to garnish
\$95.58 / serves 12 drinks

TEQUILA SUNRISE MOCKTAIL

orange juice, peach juice, lemon soda, grenadine,
garnished with orange slices
\$95.58 / serves 12 drinks

ALCOHOL

ALCOHOL POLICY

Blonde Biscotti LLC does not carry an alcohol permit with the State of Texas. You are welcome to bring your own alcohol (beer and wine only), however a corkage fee does apply. All alcohol must be served by a member of your group or a hired professional bartending server. All hired servers must submit to us their TABC certification via a vendor request form. If you'd like to use someone from our preferred vendor list, then a vendor request form will be waived.

STANDARD CORKAGE FEE

BRING YOUR OWN: beer or wine (no alcohol above 13% ABV is allowed). Corkage fee includes (1) 12-bottle giant double wall cooler and stand and unlimited ice to serve & to chill your bottles.

***You bring your own cups/drinking glasses*

\$50 / services entire party

PLASTIC CORKAGE FEE

Standard Corkage Fee plus we provide one style of plastic drinkware. Choose your style below:

9oz clear plastic squat cups (wine, juices,

9oz plastic champagne flutes

12oz crystal clear solo cups

\$75 / services entire party

+\$12 / additional cup styles

GLASSWARE CORKAGE FEE

Want to elevate your event? Standard Corkage Fee plus we provide one style of glassware. Choose your style below:

Stemless Champagne (6oz)

\$2 / person

MIXERS

**Coordinate with us! You supply your favorite prosecco, champagne, cava, or other sparkling wine, and we will supply the mixers & setups!*

MIMOSA IDEAS

Belini: sparkling wine + peach puree*

Mango Mimosa: sparkling wine + mango puree*

Strawberry Mimosa: sparkling wine + strawberry puree*

Poinsetta Mimosa: sparkling wine + cranberry juice*

Pineapple Mimosa: sparkling wine + pineapple juice*

Apple Cider Mimosa: sparkling wine + (chilled) apple cider*

Pomegranate Mimosa: sparkling wine + pomegranate juice*

Megmosa: sparkling wine + grapefruit juice*

Virgin Mimosa: ginger ale + orange juice

For mixer pricing, see "JUICE CARAFES"

BERRY SPRITZER MIX

blueberries & strawberries, chilled-sweet white wine, & sparkling water or lemon-lime soda*

\$27 / serves 12 drinks

BLOOD ORANGE CITRUS SPRITZER MIX

*fresh sliced oranges, lemons, and limes blended with blood orange sparkling water and dry white wine**

\$36 / serves 12 drinks

STRAWBERRY CHAMPAGNE PUNCH

macerated citrus strawberries + sparkling wine + dry white wine**

\$36 / serves 12 drinks

POPSICLE & PROSECCO

*house made, fresh-fruit popsicles served in stemless glasses – just top it off with your favorite champagne**

PICK (1) Popsicle Flavor:

berry pops

orange pops

cranberry pops

kiwi pops

mango pops

\$36 / serves 12 drinks

CHAMPAGNE COCKTAIL

classic celebration drink: champagne, sugar cube, bitters, lemon peel*

\$12 / serves 4 drinks

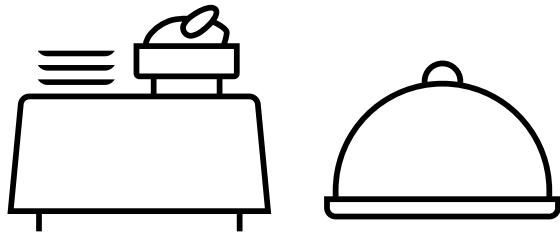
BERRY BLISS ROSE

blueberries & pink lemonade topped off with your favorite sparkling rose and lemon-lime soda*

\$36 / serves 12 drinks

TABLE d'HOTE

Served in THE IVY ROOM ONLY



SERVES GROUP SIZE:
20+ guests

DINNER MENUS

**Buffet Style – min 20 guests, \$55 / person

LITTLE ITALY

STARTERS

(Pick 2)

*Garlic Bread • Fried Mozzarella • Tomato
Bruschetta • Antipasto Platter • Focaccia (with
Italian Dipping Sauce) • Italian Stuffed Mushrooms*

SOUP or SALAD

(Pick 1)

*Caesar • Classic Italian • Parmesan Lemon Arugula •
Caprese • Minestrone Soup • Tomato Basil Bisque •
Sicilian Meatball Soup • White Bean & Pancetta
Soup • Tortellini Soup*

MAIN COURSE

(Pick 2)

*Spaghetti & Meatballs • Lasagna (Italian sausage
or cheese) • Eggplant Parmesan • Spaghetti Pasta
Bake • Baked Ziti • Manicotti (cheese) • Chicken
Alfredo • Chicken Parmesan*

SIDES

(Pick 2)

*Garlic Green Beans • Mashed Potatoes • Steamed
Broccoli • Italian Roasted Cauliflower • Heirloom
Tomato Carpaccio • Roasted Dill Potatoes*

DESSERT

(Pick 1)

*Tiramisu Shooters • Soft-Baked Biscotti Cookies •
Mini Bites Platter (Mini Chocolate Chip Cookies &
Mini Brownie) • Mini Cupcakes • Mini Cream Puffs*

.....
**Buffet Style – min 20 guests, \$60 / person

ALL-AMERICAN

STARTERS

(Pick 2)

*Baked Camembert & Toasts (served family style) ·
Baked Goat Cheese, Honey, & Thyme Toasts
(served family style) · Shrimp Cocktail · Meat &
Cheese Board · Goat Cheese Bites · Pancetta, Pear,
& Pecan Bites*

SOUP or SALAD

(Pick 1)

*Winter Salad · Fuji Apple Salad · Garden Salad ·
Caesar Salad · Loaded Baked Potato Soup · Chicken
Noodle Soup · Corn Chowder*

MAIN COURSE

(Pick 2)

*Herb Roasted Chicken · Beef Tenderloin · Mama's
Meatloaf · Beef Tips & Gravy · Beef Short Ribs ·
Lemon Garlic Salmon · Filet Mignon with Herb
Butter (6oz)*

SIDES

(Pick 2)

*Steamed Broccoli · Mac & Cheese · Mashed
Potatoes · Savory Mashed Sweet Potatoes · Spring
Vegetable Risoto · Truffle Butter Asparagus · Crispy
Brussels with Garlic Aioli*

DESSERT

(Pick 1)

*Mini Apple Pies & Vanilla Ice Cream · Soft-Baked
Biscotti Cookies · Mini Bites Platter (Mini Chocolate
Chip Cookies & Mini Brownie) · Mini Cupcakes*

CATERING REQUEST FORM

Client Name: _____ Date: _____

Event Name: _____ Event Date: _____ Final Guest Count: _____

Event Room: The Ivy Room or Coffee & Cookies CR

Booking Start Time: _____ Booking End Time: _____

CATERING POLICIES:

To have us cater your event, fill out this request form and send to Lisa at: contact@blondebiscotti.com.

Final invoices are due as indicated on your booking agreement. (For Peerspace & other 3rd party bookings, payment is due 14 days prior to your event date.) Change requests after final payment is due, may result in additional costs related but not limited to: vendor supply cancellation costs, availability of new menu items, expedited supply, equipment, or ingredient costs, etc.

All food stations are broken down 30 minutes prior to the end of your event. Dessert stations are typically served during the last hour of the event after the main stations have broken down.

In compliance with City of Houston Health Department regulations, leftover food is not packaged to go except for non-refrigerated cakes or cookies. All refrigerated or heated items must be consumed during the event.

ITEM #	ITEM NAME:	QTY:
1		
2		
3		
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9		
10		
11		
12		
	DRINKS / BEVERAGES:	
	<input type="checkbox"/> I will provide alcohol at my event	NA
	<input type="checkbox"/> I WILL NOT provide alcohol at my event	
13		
14		
15		
16		
17		
18		