



Amore
"it's a lifestyle"

EVENTS | CATERING | TO-GO

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Amore: a noun, definition: love; a feeling of great affection:

"We love what we do and it shows in everything we touch."

about amore

events by Amore; is a full production event company partnering with numerous charities to raise money for Tampa Bay area causes.

catering by Amore; performs off premise-catered meals for 2 to 2000; they have the distinct honor of being the first green-certified catering company in Florida.

Amore recently launched its new line of menu items specifically designed for the health-conscious diners who want to "eat clean," but don't have the time to shop and prepare the meals themselves, or just don't know what to do.

to – go meals by Amore; healthy menus for your lifestyle: menu items are all natural, low-fat, low-calorie, low-salt and gluten-free meals that you take and heat up in the comfort of your own home.



GENERAL INFORMATION

We focus all of our time & attention exclusively on you, our Clients. We are pleased to offer a wide variety of menu suggestions designed by our Executive Chef. Ask one of our Customers Account Managers for help accommodating any special requests or needs.

STORE FRONT OFFICE HOURS: Monday to Friday 7:30 am to 7:00 pm.

Saturday and Sundays by appointment or by phone 813.287.2253

TO PLACE AN ORDER: Call our office or email us: order@amoretogo.com

CATERING POLICIES:

- ⌚ We require a minimum half hour window of our arrival time on deliveries.
- ⌚ Menu delivery consists of our professional staff delivering your order to your site. We SET UP with linen or paper cloth on your table or credenza. We then setup your food buffet using the appropriate equipment and supplies. Then we "GO"
- ⌚ Orders requiring service, or anything other than our basic SETUP & GO, will be subject to additional fees.
- ⌚ Our delivery drivers begin pickup of our equipment at 1:30 pm through 4:00 pm on the same day of delivery. If this time frame is inconvenient please call to make arrangements for a different time.
- ⌚ Please feel free to remove and refrigerate any left over food you wish to keep prior to our drivers return. Otherwise all perishable left over food will be removed due to liability issues.
- ⌚ We reserve the right to change prices/products without notice based on availability or fluctuations in the market.
- ⌚ Prices are a per- person charge and do not include sales tax, delivery charge or gratuity.
- ⌚ A contract will be sent to you confirming your order has been accepted, please sign and return the contract by the end of business that day.
- ⌚ We accept most major credit cards and checks.

EVERYTHING YOU NEED

All necessary serving pieces, plate ware, salt, pepper, sugar, sweet n' low, creamers, napkins, and condiments will be supplied at no extra charge.

CANCELLATION POLICY:

We will charge a cancellation fee of 100% of your order if canceling within 24 hours of your delivery, prior to that the cancellation fee is 25% of your order.

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Breakfast

St. Armand's Breakfast Eye Opener - \$8.00

Freshly Baked Bagels, Muffins, Cream Cheese, Butter, Fruit Salad, Orange Juice

Amore Late Riser Eye Opener – \$8.50

Freshly Baked Scones, Muffins, Croissants, Danish, Jam, Butter, Fruit Salad, Orange Juice

Stuffed Croissant Bar – \$9.00

Scrambled Eggs, Bacon & Cheese or Eggs, Ham & Cheese or Eggs & Cheese on Petite

Croissants, Roasted Onion Breakfast Potatoes, Fruit Salad, Orange Juice

European Breakfast – \$12.00

Quiche (Lorraine, Spinach Florentine), Roasted Onion Breakfast Potatoes, Scones, Danish, Mini

Croissants, Jams & Jellies, Butter, Fruit Salad, Orange Juice

Gulf Coast Frittata - \$12.00

Open faced Gulf Coast Vegetable Frittata with Cheddar & Monterey Jack Cheeses, Grilled

Spanish Chorizo Sausage, Roasted Onion Breakfast Potatoes, Cilantro Salsa, Muffins, Assorted

Danish, Scones, Jams & Jellies, Butter, Fruit Salad, Orange Juice

Buenos Dias Breakfast Burrito - \$ 12.50

Eggs, Bacon, Peppers & Cheese or Eggs, Peppers & Cheese Flour Tortilla Burrito, Roasted

Onion Breakfast Potatoes, Cilantro Salsa, Fruit Salad, Orange Juice

* Grande "Pat says' you need two hands to eat um"

The Executive Breakfast - \$13.50

3 Scrambled Eggs, 2 Bacon Strips, 2 Sausage Links, Roasted Onion Breakfast Potatoes,

Bagels, Muffins, Danish, Cream Cheese, Butter, Fruit Salad, Orange Juice

HEALTHY EATING TIP: eat your carbs in the morning

GREEN TIP: Buy more energy-efficient products, like compact fluorescent light bulbs.

Breakfast Add-ons

Scrambled Egg Substitutes - \$1.50

Assorted Mini Muffins, Scones, Danish, Cinnamon Twists - \$3.50

Assorted Flavored Yogurt & Granola - \$3.50

Assorted Bagels, Cream Cheese, Strawberry Preserves -\$3.75

Fresh Fruit Parfait with Yogurt & Granola - \$3.95

Regular Coffee, Decaf Coffee, or Hot Tea Service

Disposable Container - serves 10 people - \$24.25

Insulated Pumps - serves 15 people - \$29.25

Urn - serves 50 people - \$87.50

Urn - serves 100 people - \$155.00

* Beverages are purchased with your breakfast. If you need additional throughout the day, consider purchasing an extended beverage package

Additional breakfast sandwiches, custom menus and enhancements are available as well as "ala carte items, such as" i.e. frittata bar, fruit & cheese tarts, smoked or poached whole salmon, cream cheeses, sour creams, diced onion, sliced tomato capers and domestic caviar

Morning and Afternoon Breaks

(Always sold in combination with a breakfast, lunch or cocktail selection)

High – protein snack - \$6.00

\$peanut butter, rye crisps, banana, raisins, honey

Carb conscious snack – \$7.00

Lo-fat cheese, lean turkey, mini-spinach wrap, light mayo

Fiber rich snack – \$6.75

Edamame, curried sea salt, sliced apples, cottage cheese

Popcorn & nut break – \$6.95

Truffled popcorn, candied walnuts, shelled pistachios

Dips & fruit - \$7.50

Rice crispy bars, strawberries, frozen grapes, caramel, chocolate

Energy - \$7.50

Instant energy snack balls, hummus, with red bell peppers, soy crisps

Lifestyle Menu

About the lifestyle menu: Prepackaged meals with the calories, sodium, sugar and fat counted are made fresh daily. No preservatives or additives are included in the preparation, No Fat, Salt or Sugar is added to our meals.

Soups | Salads | Noshes

Seasonal Soups 8 oz. - \$2.50

Almond Butter 4 oz. - \$ 5.95

Quinoa & Chicken Snack - \$ 5.95

Roasted Veggie Salad - \$8.95

Grilled Chicken Salad - \$ 8.95

Asian Chicken Shredder Bowls - \$9.95

Southwest Filet Steak Salad - \$ 10.95

Entrees | Lunch | Dinner

Chicken Meatballs 7 oz. Greek Style or Tuscan \$8.00

Italian Style Chicken Stuffed Pepper \$10.00

Chicken Peccadillo \$ 10.00

Eggplant Lasagna 14 oz. \$ 10.00

Chicken Daily Special with Whole Grain & Roasted Veg \$11.00

Boneless Pork Loin Special with Whole Grain & Roasted Veg. \$12.00

Boat Fresh Salmon with Whole Grain & Roasted Veg. \$ 14.00

Filet of Beef Daily Special with Whole Grain and Roasted Veg. \$ 14.00

“ The best road to a flat stomach is through the kitchen.”
Too busy to cook? Not sure how to control your portions?
Let the experts take charge!

NEW Bio Boxed Lunches Individually Packaged \$12.00 per person

(Minimum order of 10)

1. Cuban Sandwich, Pork, Ham, Pickle, Cheese, Mustard
2. Turkey & Ham Cobb Panni, Bacon, Swiss, Lettuce, Thousand Island
3. Philly Cheese Steak Wrap, Provolone, Mushroom, and Bell Pepper
4. Caribbean Chicken Salad Croissant, Lettuce, Tomato & Red Onion
5. Balsamic -Roasted Vegetables, Goat Cheese Spread, Mixed Greens, Herb Flatbread

Lunch Boxes Include a pasta salad, chips, & a cookie, a bottled water, recycled napkin and compostable utensils

Starters

Deluxe Cheese Board - \$7.00 per person

Cubed cheeses, Cheddar, Swiss & Pepper Jack, assorted crackers, fresh fruit garnish

Add diced seasonal fruits \$8.50 per person

Executive Cheese Board - \$8.00 per person

Wedges and slices of imported and domestic cheeses served with fresh grapes, tapenade and gourmet crackers

Add diced seasonal fruits \$9.50 per person

Antipasto Board - \$13.00 per person

Deluxe cheese board, roasted red peppers, imported olives, marinated mushrooms, and assorted Italian meats.

Crudités - \$7.00

Seasonal vegetables, hummus - roasted garlic & Chimichurri, with pita chips

Trio of Chicken Skewers –\$7.00

Southern BBQ, Asian & Latin, lettuce leaf wraps

Empanadas - \$7.95

Hand formed stuffed with a choice of beef, chicken, or olive tapenade, pico de gallo (2 per person)

Bruschetta - \$4.50

Traditional tomato or seasonal vegetable with crostini's

Cocktail Meatballs - \$3.

Spicy tomato or creamy peppercorn (3 per person)

Deviled Crab - \$3.

Creamy Garlic Aioli

GREEN TIP: Go paperless. Consider reading your newspaper and magazine subscriptions online. Switch to electronic banking and credit card payment too.

Salads | Sides | Soup

Twin Grill Buffet Salad Bar – \$14.00

Rosemary Chicken Breast

Marinated & Grilled with Fresh Rosemary & Garlic

Tender Steak - Marinated & Grilled

Traditional Caesar Salad

Romaine Lettuce, Homemade Croutons, Parmesan Cheese, Caesar Dressing

Ahi Tuna Salad - \$ 11.00

Seared sesame crusted tuna, mixed greens, jicama, carrot, soy ginger dressing

Curry Chicken Salad - \$ 9.00

Mixed greens, spinach, cucumber, tomato

Mini Chop House - \$6.50

Chopped romaine, basil, celery, capers, tomatoes, scallions, red peppers, feta, olives, and balsamic vinaigrette

Mini Tossed Salad - \$5.50

Leaf lettuces, cucumber, shredded carrots, tomato, red onion

Pasta Salad - \$5.95

Dried currents, corn, celery, black beans, fresh herbs & olive oil

Add Some Soup!

\$49.00 per gallon serves 10 people

Includes bowls, spoons, napkins, crackers, ladle & re-useable crock

Vegan Vegetable – hot/cold

Tomato Basil

Chicken & brown rice

Corn Chowder

Additional Sides:

Priced by the person, minimums of 10

Cole Slaw or Potato Salad 2.50

Pasta Primavera – 2.00

Assorted Potato Chips – 1.50

GREEN TIP: Do full loads of laundry and set the rinse cycle to “cold.”

Party Platters | Crowd Pleasers

Chicken Tender platter

Double hand-breaded premium boneless chicken tenders fried in 100% trans fat-free oil until light and crispy. Served fresh-chilled with barbeque, blue cheese, ranch, honey mustard, or Buffalo sauce.

(S) 8-12 Servings \$24.99

(M) 16-20 Servings \$34.99

(L) 26-30 Servings \$44.99

Cubanitos

A platter piled high with smaller versions of our original Cuban sandwich: Cuban bread layered with ham, roast pork, Swiss cheese, and pickles.

(M) 16-20 Servings \$28.99

(L) 26-30 Servings \$36.99

Wrap platter

Mini fresh Deli wraps. Choose your combination from turkey, roast beef, veggie, ham and cheese

(S) 8-12 Servings \$28.99

(M) 16-20 Servings \$41.99

(L) 26-30 Servings \$59.99

Pinwheel platters

Pinwheels are created from soft flour tortillas rolled with a variety of meat and cheese fillings. Choose from turkey avocado, Italian, roast beef, vegetarian, and ham and cheese.

(S) 8-12 Servings \$39.99

(M) 16-20 Servings \$56.99

(L) 26-30 Servings \$69.99

Fresh Fruit and Cheese

A delicious assortment of the freshest fruits of the season like cantaloupe, grapes, strawberries and kiwi, complemented by blue, sharp Cheddar, Swiss and creamy French Brie cheeses.

(M) 16-20 Servings \$52.99

(L) 26-30 Servings \$64.99

Garden-Fresh Vegetables

Eat your vegetables - and love 'em! A bountiful harvest of carrots, celery, cucumbers, cauliflower, broccoli, tomatoes, zucchini, and yellow squash with appetizing dips.

(S) 8-12 Servings \$24.99

(M) 16-20 Servings \$29.99

(L) 26-30 Servings \$34.99

Party Platters | Crowd Pleasers

Imported Artisan Cheese Platter

A spread of fine European cheeses ranging from a mild and creamy Camembert to a sharp, firm English Cheddar. Served with an assortment of seasonal berries and grapes.

(M) 16 - 20 Servings \$69.99

Jeweled Brie

Creamy French Brie glazed with honey and rolled in almonds and cranberries accompanied with assorted seasonal fresh fruit.

(M) 16 - 20 Servings \$49.99

Veggie Antipasti

An array of traditional Italian favorites including marinated mushrooms, artichoke hearts, roasted red peppers, roasted red tomatoes, pepperocchini, and olives.

(M) 16 - 20 Servings \$49.99

Cheese Taster

Nibble away on these delicious bite-size cheeses. Cheddar, Gouda, Colby, Swiss, and Pepper jack.

(S) 8-12 Servings \$33.99

(M) 16-20 Servings \$43.99

(L) 26-30 Servings \$53.99

Caesar Salad Platter

Crisp romaine lettuce with aged Parmesan cheese, herb croutons, and Caesar dressing.

(S) 8-12 Servings \$27.99

(M) 16-20 Servings \$35.99

(L) 26-30 Servings \$44.99

Caprese Salad Platter

Thick cut beefsteak tomatoes and whole-milk mozzarella cheese with basil on a bed of lettuce. Served with a balsamic dressing.

(S) 8-12 Servings \$39.99

(M) 16-20 Servings \$49.99

(L) 26-30 Servings \$59.99

Deli Sandwich Platter

Ham , turkey, roast beef, with assorted cheeses & lettuce on variety of deli breads to include, marble rye, wheat and sour dough, with pickles

(S) 8-12 Servings \$ 54.99

(M)16-20 Servings \$ 99.00

(L) 26-30 Servings\$ 154.00

* Request pricing for a Salad Sandwich Platter with Egg , Tuna, & Chicken Salad

Party Platters | Crowd Pleasers

Chef's Salad Platter

Mixed greens, turkey, ham, Swiss and yellow American cheeses, egg, tomato, green olives, celery, and carrot sticks. Served with your choice of dressing.

(S) 8-12 Servings \$32.99

(M) 16-20 Servings \$40.99

(L) 26-30 Servings \$49.99

Cobb Salad Platter

Mixed greens with rows of your favorite toppings, including guacamole, egg, bacon, green onion, tomato, turkey and blue cheese. Served with your choice of dressing.

(S) 8-12 Servings \$32.99

(M) 16-20 Servings \$40.99

(L) 26-30 Servings \$49.99

Deviled Eggs

Our gourmet deviled eggs aren't just for picnics! Garnished with green and black olivesh.

(S) 8-12 Servings \$19.99

(M) 16-20 Servings \$29.99

(L) 26-30 Servings \$33.99

Greek Salad Platter

Mixed greens, mashed potato salad, red onion, Greek olives, tomato, banana pepper rings, and feta cheese. Served with your choice of dressing.

(S) 8-12 Servings \$27.99

(M) 16-20 Servings \$35.99

(L) 26-30 Servings \$44.99

Mediterranean Platter

Abundant assortment of Mediterranean flavors including marinated olives, hummus, babaganoush, olive tapenade, tabouleh, and eggplant caponata. Served with pita chips.

M, 16 - 20 Servings \$46.99

Salsa and Chips

crispy sea salted tortilla chips, with a mild, medium or hot chunky style salsa

(M) 16 - 20 Servings \$26.99

Popcorn Extravaganza

movie theater style popcorn machine, with individual bags for each guest, flavored toppings available

50 guests: \$ 150.00

100 guests: \$ 300.00

Pick Your Pasta

All pasta dishes include:

- * Rolls & Butter
- * Caesar Salad with dressing
- * Baker's Choice Dessert Tray
- * Bottled Water

Lasagna Bolognese - \$10.50

Meat lasagna made with ground beef,

Ziti Carbonara – \$11.50

Ziti Pasta, Herb Alfredo Sauce, Italian Bacon, Sun-dried Tomato, Roasted Garlic, Parmesan Cheese

Chipotle Chicken Pasta – \$12.50

Chipotle Spiced Alfredo Sauce, Chicken Breast Pieces, Roasted Red Peppers, Roasted Corn & Penne Pasta

Penne Pasta Marinara & Homemade Italian Meatballs - \$13.00

Penne Pasta with 3- meatballs per person, Marinara Sauce, Parmesan Cheese, & Basil Chiffonade

Chicken Baby Bella Pasta – \$14.00

Creamy Mushroom Sauce, Breast Chicken Pieces, Oven Roasted Tomato, Spinach & Bowtie Pasta

Pasta Con Polo - \$14.00

Penne pasta cooked al dente and tossed with grilled chicken & broccoli tossed with custom-made alfredo sauce

Tuscan Steak Pesto Pasta – \$15.00

Marinated Tender Beef, Pesto, Roasted Bell Peppers, Basil Chiffonade, Bowtie Pasta

GREEN TIP: Buy locally. Find farmers' markets, family farms, and other sources of sustainably grown food near you.

Entrees

Theses are complete meal entrees and can come in bulk or individually packaged, meal includes a 4 ounce protein, a starch and a vegetable

Chicken Buffalo Sloppy Joe - \$10.00

A healthy version of the traditional favorite, blue cheese crumbles, garden side salad, biscuit with honey butter

Chicken Parmesan – \$10.25

Mozzarella cheese and house made pomodoro sauce, served with pasta & zucchini

Mojo Marinated Cuban Pork - \$10.50

With sautéed onions and white rice with adobo simmered in garlic & olive oil, black beans, diced onion, Cuban bread

Eggplant Parmesan - \$11.50

Mozzarella cheese and fresh tomato basil sauce, served with pasta

Chicken Marsala - \$ 12.75

With Marsala wine and mushroom demi, princess pasta, and lemon green beans

Beef Brisket- \$13.00

Slowly Braised – tenderly delicious, smashed Parmesan potatoes, and vegetable

Chicken Picatta - \$13.00

Scaloppini Style Chicken with capers, lemon butter sauce, roasted sweet potato & vegetable

Orange Marinated Pork Loin: \$ 14.00

Grilled and served with dried currant rice, demi glace, and vegetable

Cedar Plank – Roasted Wild Salmon - \$15.50

Mango – serrano chili salsa, confetti rice, scallions and broccoli

GREEN TIP: If you use plastic grocery bags, recycle them for doggie poop bags or for small trashcan liners.

Sweet Treats

Petite Chocolate Éclairs Platter
(S) 8- 12 Servings \$13.99
(M) 16- 20 Servings \$26.99
(L) 26- 28 Servings \$39.99

Petite Crème Puffs
(S) 8- 12 Servings \$12.99
(M) 16-20 Servings \$25.99
(L) 26-28 Servings \$38.99

Bite Size Cheesecakes Assorted
(S) 8- 12 Servings \$13.99
(M) 16-20 Servings \$26.99
(L) 26- 28 Servings \$39.99

Assorted Oversized Cookies
(S) 8- 12 Servings \$13.99
(M) 16- 20 Servings \$26.99
(L) 26- 28 Servings \$39.99

Sugar bottom Brownie platters
Moist and rich mini chocolate brownies. Double Brownie Bites platters also available.
(S) 8-12 Servings \$13.99
(M) 16-20 Servings \$26.99
(L) 26-28 Servings \$39.99

Decorated mini cupcakes
Chocolate, French Vanilla, & Fresh Strawberry: individually decorated with buttercream frosting with
(S) 8- Units \$10.99
(M) 16-Units \$22.99
(L) 26- Units \$35.99

Seasonal hand dipped chocolate covered strawberries \$ 2.75 per piece

Custom cakes, Quince cakes, specialty Kosher and Vegan are available on request

Beverages

Assorted Canned Soda	\$1.50
Bottled Water	\$1.50
Gallon of Iced Tea	\$15.00
Gallon of Lemonade	\$15.00
Gallon of Cranberry Spritzer Punch	\$18.00
Gallon of Orange Juice	\$15.00

Request a Bar Quote

Beer and Wine Bars
Standard & Premium Bars
Martini Bars
Ice Luges
Lighted Bars

Rentals Available

We can arrange for tents, tables, chairs, linens, entertainment, centerpieces or any other needs please ask for a free consultation

GREEN TIP: Recycle. If you're not at home, take the extra steps (literally), to find that recycling can.

À LA CARTE BBQ MENU

Gourmet Burger Bars - \$11.00 per person

Chipotle Rubbed – Gouda Stuffed – Portobello Stuffed – Sliced Apple- Brie- Avocado – Smoked Bacon Swiss Cheese – Caramelized Onion – Blue Cheese – Vine Ripe Tomato – Green Goddess Sauce – Garlic- Chili Aioli – Spicy Ketchup – Deli Mustard 1/4 lb burgers, Kaiser rolls, pickles, leaf lettuce

Whole oat veggie burgers on request

Smoked Churrasco BBQ- \$12 per lb (feeds 5-8 people)

(Pronounced shoo-RAS-koo) or Brazilian barbecue was the traditional staple food of the gauchos or cowboys of Southern Brazil for centuries

- Pulled Pork
3 amazing flavors available each very unique and delicious
- Traditional Cuban Flavor – Zesty Asian – Island Spiced
8-soft rolls, butter

Riblets (2 racks per order) - 38 per order (feeds 4 to 6 people)

Baby Back, Sweet & Spicy Island Style or Traditional BBQ

1- pint Creamy cole slaw, 6- soft rolls, 1- pint country baked beans

Chopped Brisket \$17.00 per lb (feeds 5 to 8 people)

spicy red pepper BBQ sauce, 8-soft rolls, 1- pint southern potato salad

Smoked Kielbasa or Italian Sausage - \$12.00 per lbs (feeds 5 to 8 people)

8 rolls, smoked onion relish, 1- pint creamy Coleslaw or country baked beans

Salmon Filet - (5 to 7 lb average) \$75.00 (feeds 12 to 18 people)

grilled pineapple slices, balsamic – honey bbq sauce, 1/2 pan of cilantro white rice

Whole Chicken - (4 to 6 lb average) \$18.00 (feeds 4 to 6 people)

Marinated in soy, sherry & pineapple juice

6- soft rolls, 1 – pint creamy cole slaw or southern style potato salad, honey butter

Smoked Buffalo wings - (by the bakers dozen) \$13.00

waffle fries, chipotle ketchup, 1pint of coleslaw

Large Empanadas 12 -(Chicken, Beef or Veggie) - \$29.00

Cilantro white rice, black beans, rolls and butter

House made Guacamole with chips (1 pint) - \$7.00

Corporate Special Occasions

Picnics –Reunions – Graduations - BBQs & Tailgates

We have created this menu collection for your upcoming functions such as company picnics, graduations, reunions, client appreciation, employee appreciation days, and construction completion

Full Service Events Include: Food for 2 hours, Service staff (Service is 300.00 dollars for every 100 guests), Grill Chef, Grill and Fire Extinguisher, All Appropriate Condiments, Complimentary Water Station, Buffet Tables with Linens, All Necessary Disposables, Utensils, Cups & Ice, 7% Sales tax is applied to your final selections

Tampa BBQ Menu - \$14.00 per person + \$ 300 staff charge per 100 guests and 7%

- All beef Burgers (veggie burgers on request)
- Hickory BBQ pulled Pork, (may substitute hickory pulled BBQ chicken)
- All beef Hot Dogs
- Fresh Buns
- Country Style Baked Beans with bacon & brown sugar
- Hand Cut Coleslaw
- Assorted Potato Chips
- Assorted Cookies & Brownies
- Sweet Tea

All American Menu - \$17.00 per person + \$ 300 staff charge per 100 guests and 7%

- All Beef Burgers (veggie burgers on request)
- Grilled Chicken Breasts lemon pepper
- All beef Hot Dogs
- Fresh Buns
- Country Style Baked Beans with bacon & brown sugar
- Redskin Potato Salad
- Garden Tossed Salad
- Assorted Cookies & Brownies
- Sweet Tea

Gulf Coast Menu - \$20.00 per person + \$ 300 staff charge per 100 guests and 7%

- Grilled Chicken Breasts marinated in soy, pineapple and sherry
- 10 Pieces Shrimp Skewers, chipotle lime
- Smoked Beef Brisket spicy red pepper BBQ sauce
- Southern Style Potato Salad
- Country Style Baked Beans with bacon & brown sugar
- Vegetable Crudités with Ranch Dip
- Assorted Cookies and Brownies
- Sweet Tea

GREEN TIP: Use a caterer that believes in the importance of GOING GREEN!