



Spring & Summer Specialties 2017

Breakfast

Banana Bread Muffins, made with Greek yogurt to make them extra moist. \$36.00 for 1 dozen.

Fruit and Cheese Breakfast Pastries, made with fresh berries and sweet cheese filling. \$36.00 for 1 dozen.

Chocolate Zucchini Cake, decadent chocolate bundt cake. \$32.00 Serves 8-12 slices.

Strawberry Sweet Rolls, a twist on Leabeth's Goopy Cinnamon Rolls. Filled with strawberry preserves and topped with cream cheese frosting. \$30.00 for a large tray of 12 Rolls

Quiche

Mile High, made with breakfast sausage, potato and green chilies. \$32.00

Mediterranean, made with spinach, red pepper and feta. \$32.00

Lunch

Spring Pea and Couscous Salad, made feta cheese and walnuts then tossed with basil dressing. \$50.00 serves 12-15.

Heirloom Tomato and Avocado Salad, dressed with white wine vinegar and course sea salt. \$45.00 serves 12-15.

Orzo Caprese Salad, made with cherry tomatoes, mozzarella pearls and fresh basil. \$50.00 serves 12-15.

Melon and Pineapple Salad, with honey mint lime dressing. \$52.00, serves 12-15.

Croissant Sandwiches, a smaller edition of some of Leabeth's favorite sandwiches. \$6.00 each.

Available in:

Slow Roasted Turkey

Tuna Salad

Chicken Salad

Smoked Ham

Hors D'oeuvres & Desserts

Grilled Peach Crostini, made with whipped feta, basil and balsamic reduction. \$2.00 each

Spring Vegetable and Ricotta Tart, wrapped in a crispy phyllo crust. \$45.00 serves 8-12.

Lemon Cheesecake Mousse cups, graham cracker crust topped with lemon cheesecake filling in individual cups. \$4.00 each

Strawberry & Peach Rustic Tart, fresh fruit filling wrapped in flaky pie dough. \$24.00 Serves 8-10