



**BLUE MOUNTAIN**  
RESORT • POCONOS

# WEDDING

## CATERING PACKAGES



# SAY I DO AT BLUE

## CONGRATULATIONS

We would like to thank you for considering Blue Mountain Resort as your wedding destination. Our staff will be by your side throughout the whole planning process until the end of your special day. We will assist you with menu selection, day of timeline, vendor suggestions, linen and decor choices, and so much more. We will be glad to help you with all the little things for the big day.

-Blue Mountain Resort Staff



## OUR WEDDINGS ARE

### CONVENIENT

Located just 20 minutes from many hotels, Jim Thorpe, and the LVIA Airport.

### BEAUTIFUL

Guests enjoy the scenic privacy of our mountainside location for indoor and outdoor ceremonies.

### ACCOMMODATING

Our spacious facilities can accommodate up to 250 guests in the Alpine Room or Vista Ballroom.

### DELICIOUS

We offer exceptional cuisine from our very own Executive Chef and in-house Pastry Chef.

### PHOTOGRAPHIC

Capture your special moments in a number of our scenic locations.

### COMFORTABLE & ACCESSIBLE

Our banquet rooms are smoke-free and air-conditioned, with handicap accessibility.





# PLATINUM PACKAGE

**5 Hour Reception** - In the Vista or Alpine Ballroom

**4.5 Hour Open Bar** - Platinum Wine & Spirits and complementary signature cocktail

**Cocktail Hour** - One hour of cocktails and hors d'oeuvres

**Wedding Cake** - Custom design by our in-house pastry chef

**Course Add-On** - Choice of cocktail hour station, late night snack, or dessert display

Rolls, butter, coffee, and tea accompany meal. Bar is closed half hour prior to the end of the evening.  
*6% sales tax and 18% service fee included in pricing*

## COCKTAIL HOUR

Open bar featuring Blue Mountain Resort's:

- Platinum Wine & Spirits
- Fresh fruit display & vegetable crudité
- Domestic meat & cheese board with assorted dips
- Choice of four hors d'oeuvres

## SALAD COURSE

### CLASSIC CAESAR

Crispy romaine with croutons, shaved parmesan, Caesar dressing

### GARDEN SALAD

Mixed greens, cherry tomatoes, red onion, cucumbers, bell peppers, & shaved carrots with Italian, ranch, or balsamic vinaigrette

### TRI COLORED SALAD

Belgian endive, radicchio, arugula, tomato, shaved parmesan cheese, honey balsamic vinaigrette



# MAIN ENTRÉES

Choose 2 plated entrées

Allergy specific and special dietary accommodations available upon request

## PRIME RIB

Slow roasted prime cut of beef with natural jus

## TORTELLINI

Artisan pasta filled with a blend of ricotta, parmesan & fresh herbs, served with jumbo lump crab, & house marinara sauce

## HALIBUT

Oven roasted halibut with a honey lemon sauce

## CHICKEN ITALIANO

Chicken breast stuffed with parmesan, prosciutto, spinach, roasted red peppers & provolone cheese, served with a San Marzano tomato sauce

## FILET MIGNON

6oz filet with a burgundy wine sauce

## SURF & TURF

4 oz filet with crab stuffed jumbo shrimp

## ROASTED NORWEGIAN SALMON

Roasted salmon with fresh herbs & beurre blanc

## CHAMPAGNE CHICKEN FLORENTINE

Chicken breast stuffed with fresh baby spinach, fontina, asiago & smoked gouda cheese, served with a champagne cream sauce




# ACCOMPANIMENTS


Each entrée is individually paired with your choice of one starch & one vegetable

## STARCHES


Herb Buttered Red Potatoes 

Truffle Whipped Potatoes 


Potato Gratin 

Herb Basmati Rice 

## VEGETABLES

Green Beans with Julienne Red Peppers 

Roasted Vegetables 

Asparagus with Lemon & Butter 

Roasted Petite Carrots 



# SILVER PACKAGE

**5 Hour Reception** - In the Vista or Alpine Ballroom

**4.5 Hour Open Bar** - House Bar

**Cocktail Hour** - House Bar

**Wedding Cake** - Custom design by our in-house pastry chef



## COCKTAIL HOUR

Open bar featuring Blue Mountain Resort's:

- House Bar
- Fresh fruit display & vegetable crudité
- Domestic meat & cheese board with assorted dips
- Choice of three hors d'oeuvres

## SALAD COURSE

### CLASSIC CAESAR

Crispy romaine with croutons, shaved parmesan, Caesar dressing

### GARDEN SALAD

Mixed greens, cherry tomatoes, red onion, cucumbers, bell peppers, & shaved carrots with Italian, ranch, or balsamic vinaigrette

### CRANBERRY WALNUT SALAD

Mixed greens, dried cherries, feta cheese, candied walnuts, raspberry balsamic vinaigrette

# MAIN ENTRÉES

Choose 2 plated entrées

Allergy specific and special dietary accommodations available upon request

## PRIME RIB

Slow roasted prime cut of beef with natural jus

## GRILLED SALMON

Grilled filet of salmon with a butter & lemon white wine sauce

## CORNBREAD & HERB STUFFED CHICKEN

Chicken breast filled with a traditional cornbread stuffing & served with homemade pecorino cream sauce

## STUFFED PORK LOIN

Pork loin stuffed with prosciutto, fontina, pecorino romano. Fresh spinach & served with a garlic wine sauce

## FILET MIGNON

6oz filet with a burgundy wine sauce

## HERB ROASTED COD

Served with a lemon beurre blanc & fresh tarragon

## CHICKEN MILANESE

Breaded chicken cutlet served with a balsamic glaze & heirloom tomato bruschetta

## CHICKEN MARSALA

Pan-seared breast with wild mushrooms & marsala wine sauce

## BRAISED FILET TIPS

Slow roasted in red wine, fresh rosemary & thyme




# ACCOMPANIMENTS

Each entrée is individually paired with your choice of one starch & one vegetable


## STARCHES

Herb Buttered Red Potatoes 


Rosemary Garlic Whipped Potatoes 

Wild Rice Pilaf 

## VEGETABLES

Green Beans with Julienne Red Peppers 

Grilled Vegetables 

Roasted Asparagus 

Rolls, butter, coffee, and tea accompany meal. Bar is closed half hour prior to the end of the evening.

6% sales tax and 18% service fee included in pricing



# BUFFET PACKAGE

**5 Hour Reception** - In the Vista or Alpine Ballroom

**4.5 Hour Open Bar** - House Bar

**Cocktail Hour** - House Bar

**Wedding Cake** - Custom design by our in-house pastry chef

## COCKTAIL HOUR

Open bar featuring Blue Mountain Resort's:

- House Bar
- Fresh fruit display & vegetable crudité
- Choice of three hors d'oeuvres
- Domestic meat & cheese board with assorted dips

## SALAD COURSE

**GARDEN SALAD**  

Mixed greens, cherry tomatoes, red onion, cucumbers, bell peppers, & shaved carrots with Italian, ranch, or balsamic vinaigrette

**CLASSIC CAESAR**

Crispy romaine with croutons, shaved parmesan, Caesar dressing



# MAIN ENTRÉES

Please select two

Allergy specific and special dietary accommodations available upon request

## FLANK STEAK

Grilled flank steak with chimichurri sauce

Available as a Carving Station with Attendant

## GRILLED SALMON

Grilled filet of salmon with a butter & lemon white wine sauce

## CHICKEN MARSALA

Pan-seared chicken breast with wild mushrooms & marsala wine sauce

## STUFFED PORK LOIN

Pork loin stuffed with prosciutto, fontina, pecorino romano, fresh spinach & served with a garlic wine sauce

## HERB ROASTED COD

Served with a lemon beurre blanc

## CHICKEN SCAMPI

Chicken breast sautéed in a garlic & lemon butter sauce with fresh herbs

## CORNBREAD & HERBED STUFFED CHICKEN

Chicken breast filled with a traditional cornbread stuffing & served with homemade pecorino cream sauce





# ACCOMPANIMENTS

Please select one starch, one vegetable, and one pasta


## STARCHES

Herb Buttered Red Potatoes 

Rosemary Garlic Whipped Potatoes 

Wild Rice Pilaf 

## VEGETABLES

Green Beans with Julienne Red Peppers 

Grilled Vegetables 

Roasted Asparagus 

## PASTAS

**Choice of:** Penne, Cavatappi, Rigatoni

**Sauce choice of:** Marinara, Alfredo, Vodka, Basil Pesto. Served with parmesan cheese

GF pasta is available upon request

Rolls, butter, coffee, and tea accompany meal. Bar is closed half hour prior to the end of the evening.

6% sales tax and 18% service fee included in pricing



# VEGETARIAN AND VEGAN MENU

*Menu selections are subject to change based on availability and seasonality*

## VEGETARIAN

### EGGPLANT ROLLATINI

Ricotta, mozzarella, marinara & pecorino romano

### PASTA ALLA PRIMAVERA

Chef's choice of pasta with julienned vegetables in a blush cream sauce

### EGGPLANT PARMESAN

Breaded eggplant, mozzarella, pecorino romano, marinara sauce, fresh basil

### TORTELLINI

With vodka sauce & parmesan cheese

### PAPPARDELLE ALLA MICHELANGELO

Garlic, fresh spinach, golden raisins, ricotta cheese, nutmeg, pecorino romano

## VEGAN

### VEGETABLE RISOTTO

Seasonal vegetables, saffron risotto

### RIGATONI

Broccoli, sun-dried tomatoes, portabella mushrooms, diced zucchini in a garlic white wine sauce

### PENNE PASTA

Arugula & roasted red peppers in a garlic white wine sauce

### GRILLED CAULIFLOWER STEAK

Served with roasted tomato compote



# SUITE MENU

*Complimentary water, coffee, and tea included.*

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## MAGICAL MORNING

Fresh fruit, assorted Danish, croissants & bagels with cream cheese, butter & jelly

## CRUDITE BOARD

Assorted vegetables, homemade chips, ranch, onion dip

## TO HAVE & TO HOLD

Assorted deli sandwiches & wraps

**Choose three:** turkey, Italian, roast beef, caprese, or veggie

## LIFE IS GOUDA

Imported cheeses, crackers, grapes, assorted mustards

## SOFT PRETZELS

Bite sized soft pretzels, assorted mustards, cheddar cheese sauce, whipped maple cream cheese

## SOUTH OF THE BORDER

Tri-color tortilla chips, salsa, guacamole, corn & bean salad

## WOOD FIRED PIZZA

Freshly cooked to order from our wood fired pizza oven, *please inquire about toppings*

## MIMOSAS

Champagne & orange juice

## ZERO PROOF

Assorted bottled beverages & Signature Mocktail

## SAY I DO SANGRIA

Moscato, peach schnapps, peach brandy with fresh oranges, peaches & strawberries

## BUCKETS

*Inquire about specific pricing*

Assorted bottled beer, hard seltzer or vodka sodas. 6 per bucket

*\*No outside alcoholic beverages allowed on property.*



# COCKTAIL HOUR STATIONS

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## CHARCUTERIE DISPLAY

Prosciutto, salami, capicola, mortadella, imported provolone, parmigiana-reggiano, fresh mozzarella, roasted red peppers, mixed olives, marinated artichoke hearts, traditional tomato & basil bruschetta, Italian focaccia, herbed dipping oil & aged balsamic vinegar.

## PASTA STATION

*Chef manned and made to order pasta*

**Choose Two Pastas:** penne, cavatappi or rigatoni

**Choose Two Sauces:** alfredo, pesto (*nut-free*), marinara, vodka sauce

**Choose Two Protein:** grilled chicken, Italian sweet sausage, shrimp

Station includes shaved parmesan, peas, bacon, broccoli, spinach, mushrooms

## IMPORTED CHEESE DISPLAY

Smoked gouda, dill havarti, fontina, Danish bleu, brie en croute, smoked cheddar, aged provolone, parmigiana-reggiano with an assortment of artisan breads and crackers, stone ground mustard & Dijon

## NONNA'S TUSCAN FLATBREAD

Thin crust flat breads

**Choose Three:** BBQ Chicken, buffalo chicken, veggie, caprese, pepperoni

## SHRIMP COCKTAIL DISPLAY

Jumbo shrimp display with cocktail sauce and fresh lemon

# HORS D'OEUVRES

## CLASSIC

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### BRUSCHETTA

Toasted crostini, tomatoes, red onion, extra virgin olive oil & fresh basil

### MAC & CHEESE BITES

Creamy smoked gouda mac & cheese

### BBQ CHICKEN QUESADILLA

Chicken, BBQ sauce, caramelized onions, Mexican cheese blend, crispy flour tortilla

### HUMMUS CROSTINI

Homemade hummus, olive tapenade, feta cheese, garlic crostini

### CHICKEN LEMONGRASS POTSTICKERS

Citrus & lemongrass chicken potstickers, teriyaki sauce

### CRAB RANGOONS

Whipped cream cheese & crab meat in a crispy wonton with Thai chili sauce

### BUFFALO CHICKEN WONTON

Crispy wonton with cream cheese, chicken, shredded cheese, hot sauce, bleu cheese & ranch

### THAI SPRING ROLLS

Crispy vegetable spring rolls with sweet chili sauce

### MINI PIEROGIES

Potato filled mini pierogies sautéed in brown butter with caramelized onions & chive sour cream

## SIGNATURE

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### COCKTAIL FRANKS

Miniature beef franks wrapped in puff pastry, house honey mustard

### CHICKEN POT PIE

Slow cooked chicken, peas & carrots, in a flaky pie crust

### BONELESS WING BITES

**choice of two sauces:** mild, barbecue, garlic parmesan honey mustard & Thai chili

### BEEF TENDERLOIN CROSTINI

Shaved tenderloin with caramelized onions & Boursin cheese on toasted baguette

### MARYLAND CRAB CAKES

Lump mini crab cakes with citrus aioli

### COCONUT SHRIMP

Crispy coconut breaded shrimp with Thai chili sauce

### GOAT CHEESE CROSTINI

Whipped goat cheese, caramelized onions, fig jam, toasted baguette

### CAPRESE SKEWER

Grape tomatoes, fresh mozzarella, fresh basil with a balsamic glaze

### BRIE TART

Softened brie in a toasted phyllo cup with raspberry preserves

### GRILLED CHEESE & TOMATO BISQUE

Creamy tomato bisque with a mini grilled cheese wedge

### CHEESESTEAK SPRING ROLL

Crispy eggroll with thinly sliced beef sirloin, sweet onions, melted cheese, marinara sauce

## PREMIUM

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### BEEF WELLINGTON

Beef tenderloin with wild mushroom duxelles wrapped in puff pastry

### ARANCINI

Arborio rice, peas & fresh mozzarella deep fried, served with marinara sauce

### LAMB LOLLIPOPS

Pan seared lamb chops served with mint yogurt

### AHI TUNA SESAME WONTON

Crispy wonton with sesame seared Ahi tuna & a carrot ginger salad

### BACON WRAPPED SCALLOPS

Sea scallops wrapped in crispy Applewood smoked bacon

### PROSCIUTTO & MELON SKEWER

Shaved prosciutto, cantaloupe, fresh mozzarella & basil



# LATE NIGHT SNACKS

Add-on options for events with 75 guests or more

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## LOVE IS CHEESY MAC BAR

Creamy mac & cheese on a serve-yourself bar with toppings of bacon, breadcrumbs, jalapeños, scallions & cheddar cheese

## SEVENTH INNING STRETCH

Root for your new team with freshly popped popcorn & Bavarian soft pretzel bites served with beer cheese & pub mustard

## UNDER THE BOARDWALK

Hot & salty french fry bar

**Choose one:** waffle fries, sweet potato fries, or regular fries

**Toppings included:** ketchup, mustard, malt vinegar, nacho cheese sauce, scallions, marshmallow sauce, bacon, sour cream, honey mustard, chipotle aioli & ranch

## MIDNIGHT AT THE DINER

Take a pit stop from the dance floor with a classic egg & cheese breakfast sandwich

**Choose 1:** pork roll, sausage, or bacon

## BALLPARK FAVORITE

Jumbo all beef hot dogs

**Toppings to include:** diced onions, relish, ketchup, yellow mustard, sauerkraut

*Add chili & cheese +\$1 per person*

## A PIZZA MY HEART

Fresh pizzas straight from the oven - that's amore!

**Toppings include:** cheese & pepperoni

## S'MORES STATION

Cozy up around the fire with a classic favorite

**Includes:** graham crackers, Hershey bars, marshmallows, roasting sticks

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## WINGIN' IT

Boneless chicken wings tossed in your choice of two sauces: Buffalo, BBQ, Sweet & spicy, or garlic parmesan sauce served with bleu cheese & ranch



# BAR PACKAGES

All wedding packages include 4.5 hours of open bar

ADD A  
CHAMPAGNE  
TOAST

## HOUSE BAR

### LIQUOR *The following are included in your package:*

Tito's	Jose Cuervo Gold	Bailey's
Assorted Smirnoff flavors	Canadian Club	Kahlua
Bacardi	Jack Daniels	Peach Schnapps
Captain Morgan	Seagrams 7	Sour Apple Pucker
Malibu	Seagrams VO	Southern Comfort
Tanqueray	Jim Beam	Buen Amigo Silver Tequila
Dewars	Amaretto Disaronno	Crown Royal

### DRAFT BEER *Select three*

Blue Moon	Miller Lite	Sam Adams Seasonal
Bud Light	Yuengling	Coors Light

### WINE *The following are included in your package:*

Chardonnay	Rosé
Pinot Grigio	Cabernet Sauvignon
Moscato	Merlot
Sauvignon Blanc	Pinot Noir

## PLATINUM

### All House Bar & the following:

Ketel One Vodka, Bulleit Bourbon, Johnnie Walker Black, Espolon Blanco, Ginger Beer, Sambuca Romano

**Choice of:** Michelob Ultra or White Claw (Black Cherry or Mango)

## ULTRA PLATINUM

### All House & Premium Bar & the following:

Glenlivet, Grand Marnier, Grey Goose, Hennessy VS, Knob Creek, Patron Silver, Hendricks, Red Bull

**Choice of:** New Trail IPA or Stella Artois

### STANDARD POLICY

*\*All selections subject to change based on availability*

Bar will close one half hour prior to end of scheduled reception- no exceptions.

Shots are not permitted. Blue Mountain Resort strictly adheres to and enforces all PLCB laws.

Outside liquor, beer, and wine is prohibited on Blue Mountain Resort's property and will be confiscated accordingly



# COCKTAILS & MOCKTAILS

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## BLUE MOUNTAIN SIGNATURES

### SAY I DO SANGRIA

Moscato, peach schnapps, peach brandy, fresh strawberries & oranges, lemon lime soda

### ARNOLD PALMERTON

Peach whiskey, unsweetened tea, lemonade, fresh lemon

### TRANSFUSION

Vodka, ginger ale, lime

## SPRING & SUMMER DRINKS

### CLASSIC MARGARITA

Tequila, triple sec, lime juice, sour mix,

**Choice of flavor:** strawberry, pineapple, jalapeño, hot honey

### BLUSHING BRIDE

Champagne, grenadine, peach schnapps, raspberry purée

### JAMAICAN ME HAPPY

Rum, ginger ale, pineapple & cranberry juice

### MOJITO

Rum, lime, simple syrup, mint, club soda

**Choice of flavor:** raspberry, blueberry, blackberry

### ADULT LEMONADE

Vodka & lemonade

**Choice of flavor:** raspberry, blueberry, strawberry

## AUTUMN DRINKS

### BOURBON APPLE CIDER

Bourbon, apple cider, ginger ale

### FALL ON THE MOUNTAIN

Caramel vodka, apple cider

*served hot or cold*

### AUTUMN EMBER SANGRIA

Cabernet sauvignon & merlot, apricot brandy, peach schnapps, orange juice, lemon lime soda, fresh oranges

## MOCKTAILS

### CITRUS BLOSSOM

Elderflower syrup, fresh blueberries, club soda, lime

### ISLAND ZING

Ginger beer, pineapple juice, lime

### CRAN TANGO

Ginger beer, cranberry juice, orange juice, sugared cranberries

### COASTAL PALOMA

Grapefruit juice, grapefruit soda, agave syrup, pinch of sea salt

### MIDNIGHT SPRITZ

Blackberry purée, lemon juice, club soda, lime

### TROPICAL TWIST

Blood orange juice, pineapple juice, soda, lime

### AUTUMN GLOW

Apple cider, ginger ale, dash of cinnamon

### CARAMEL CRUSH

Apple juice, caramel syrup, lemon juice

# WEDDING CAKE PACKAGE

**Tiered Cake:** Two cake flavors, one icing flavor

**Cupcakes:** Three cake flavors, one icing flavor

## CAKE FLAVORS

Traditional White | Vanilla  
Chocolate | Marble | Funfetti

## SIGNATURE CAKE FLAVORS

Red Velvet | Carrot | Lemon | Pumpkin | Nana's Spice Cake

## ICING FLAVORS

Vanilla | Chocolate  
Cream Cheese | Vanilla Bean

## SIGNATURE ICING FLAVORS

Salted Caramel | Peanut Butter | Mocha Chip  
Cookies 'n' Cream | Chocolate Hazelnut

## SIGNATURE FILLINGS

Chocolate Mousse (*dark or white*) | Cannoli Cream | Fruit Mousse | Fruit Jam/Jelly | Chocolate Ganache  
Lemon Curd | Peanut Butter Pie Mousse

## BAKER'S CHOICE - CUPCAKE FLAVORS

*\*Can not be mixed & matched with other cake flavors*

### S'MORES

Graham cake, chocolate ganache, marshmallow

### LEMON BLUEBERRY

Lemon cake, blueberry compote, cream cheese icing

### STRAWBERRY SHORTCAKE

Vanilla sponge, strawberry jam, whipped cream

### BOSTON CREME

Vanilla cake, vanilla pastry cream, chocolate ganache

## BAKER'S CHOICE - FLAVOR COMBINATIONS

*\*Can not be mixed & matched with other cake flavors*

### CHOCOLATE, CHOCOLATE, CHOCOLATE!

Chocolate cake, chocolate ganache, chocolate mousse

### RASPBERRY CHEESECAKE

White cake, raspberry jam, white chocolate, cheesecake mousse

### LIME IN THE COCONUT

Coconut chiffon cake, lime curd, coconut mousse

### APPLE PIE À LA MODE

Spice cake, vanilla bean Bavarian cream, apple pie filling

### CARAMEL MOCHA

Alternating vanilla & chocolate cake, coffee mousse, caramel sauce

### MAPLE PUMPKIN

Pumpkin pecan cake, maple mousse, cream cheese icing  
*Seasonal September to December*

## ADD ONS:

ICE CREAM

FONDANT


OFF-MENU FLAVORS



# DESSERT

## VIENNESE TABLE

choose up to 5 options

White Chocolate Raspberry Shooters 

Pecan Pie Bars

Blueberry Cheesecake Bars


Rhum Cake *(with walnuts)*

Cream Puffs

Cannoli

Banana Cream Cheese Roll


Pumpkin Roll *(seasonal)*


Mocha Chip Mousse Shooters 

Chocolate Chip Cheesecakes

## CHOCOLATE LOVERS' DREAM

choose up to 5 options


Chocolate Mousse Shooters 

Chocolate Panna Cotta 

Flourless Chocolate Cake 

Chocolate Meringues 

Mini Chocolate Cheesecakes

Chocolate-Covered Strawberries 

Mini Chocolate Cupcakes


Chocolate Crinkle Cookies 

## CHOOSE YOUR OWN


choose up to 3 options

Truffles | French Macarons | Dessert Shooters | Cake Pops | Petit Fours | Mini Cheesecakes


### TRUFFLES


Chocolate 

Oreo


Bourbon 

Cookie Dough


Peanut Butter 

White Chocolate Matcha 


### MACARONS *(contains nuts)*

Vanilla Bean 

Chocolate 


Pumpkin Spice 

Mocha 

Salted Caramel 

Pistachio 


### DESSERT SHOOTERS

Chocolate Peanut Butter 

Tiramisu

Chocolate Mousse 

Blueberry Cheesecake

White Chocolate Raspberry 

Strawberry Shortcake

### MINI CHEESECAKES

Plain

Chocolate

Lemon

Salted Caramel

Mocha Chip

Cookies 'n' Cream

### CAKE POPS

Vanilla

Chocolate

Funfetti

Red Velvet

Lemon

Pumpkin

### PETIT FOURS

Tiramisu

Opera *(Coffee Chocolate Hazelnut)*

White Chocolate Raspberry

Double Chocolate

Coconut Lime

Lemon Meringue

# COOKIES





Classic Chocolate Chip | Oatmeal Raisin | Pecan Shortbread (*Egg Free*) | Lemon Crinkle  
Brown Butter Bourbon Chocolate Chip | Chocolate Peppermint | White Chocolate Cranberry | Pumpkin (*seasonal*)

# CUT OUT COOKIES

*choose two to three designs*

Decorated and individually wrapped

# SWEET BITES

Chocolate Covered Pretzel Rods | Chocolate Peanut Butter Puppy Chow  | English Toffee Bark   
Cookies 'n' Cream Popcorn | Brown Butter Butterscotch Rice Krispies Treats  | Magic Bars   
White Chocolate Dipped Oreos | Fudge Iced Brownie Bars

# DONUTS

*choose up to three options*

## YEAST

Maple Bacon | Cinnamon Sugar | Boston Creme | Powdered Sugar Jelly Filled

## CAKE

Classic Old Fashioned | Double Chocolate | Apple Cider Donut Holes | Spiced Pumpkin (*seasonal*)

