

# PROHIBITION

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off-site catering and special events

170 Center Avenue, Westwood, New Jersey 07675

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# PROHIBITION

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# BREAKFAST

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## GROUP BREAKFAST

**\$ 6.50 PER PERSON**

Arranged with Freshly Baked Miniature:

Muffins

Tea Scones

Assorted Bagels

Danish

Croissants

Fresh Squeezed Orange +\$3.00

Coffee Service +\$3.00

## EXECUTIVE BREAKFAST

**\$ 12.50 PER PERSON**

Arranged with Fresh Baked Full Size:

Muffins

Danish

Croissants

Assorted Bagels

Seasonal Fruit Salad

**CHOICE OF:** \_\_\_\_\_

Freshly squeezed Orange Juice

Coffee Service

## MINI BREAKFAST TRAY

**\$ 9.50 PER PERSON**

Arranged with Freshly Baked Miniature:

Muffins

Danish

Croissants

Tea Scones

Assorted miniature bagels

Seasonal Sliced Fruit Salad

## HEALTHY START

**\$ 16.50 PER PERSON**

Arranged with Sugar Free Jam & Fat Free

Margarine & Freshly Baked:

Fat Free & Low Fat Muffins

Miniature avocado toast points

Banana & peanut butter boats

Breakfast chia seed pudding (vegan)

Seasonal Sliced Fruit Platter

## BREAKFAST SANDWICHES

**\$ 16.50 PER PERSON**

**CHOICE OF:** \_\_\_\_\_

Egg White & Turkey Sausage on 7 Grain Bread

Sausage Egg & Cheddar Biscuit

Smoked Ham and French Brie on a Miniature Croissant with Hollandaise Sauce

Spinach, Manchego & Avocado on an English Muffin

Country Style Home Fries

Seasonal Sliced Fruit Platter

## GLUTEN FREE PLATTER

**\$ 11.50 PER PERSON**

**(24 HOUR NOTICE REQUIRED)**

Arranged with Gluten Free Butter

Cream Cheese & Homemade Fruit Preserves

**ARRANGED WITH:**

Joan's Gluten Free Bagels,

Muffins & English Muffins

## YOGURT PARFAIT

**\$ 11.50 PER PERSON**

**INDIVIDUALLY PREPARED**

Low Fat Plain Yogurt Arranged with

Fresh Berries & Granola

## YOGURT PARFAIT STATION

**\$ 9.50 PER PERSON**

**BUILD YOUR OWN**

Greek & Low Fat Vanilla Yogurt

Arranged with Fresh Berries, Granola & Agave

## NORWEGIAN SMOKED SALMON

**\$ 15.00 PER PERSON**

Sliced Norwegian Smoked Salmon

Miniature Assorted Bagels

Relish Tray of Bermuda onions

Kirby Cucumbers

Sliced Tomatoes & Capers

# BREAKFAST

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## MINIATURE BREAKFAST SANDWICHES

**\$12.00 PER PERSON**

Egg Salad, Watercress & Harissa Aioli  
Norwegian Smoked Salmon with Cucumber Chive  
Cream Cheese on a Pumpernickel Point  
Tomato, Mozzarella & Fresh Basil  
Turkey Sausage, Egg & Cheese  
Smoked Ham & Brie  
Spinach, Egg & Gruyere  
Apple wood Smoked Bacon  
Goat Cheese Scramble with Roasted Red peppers,  
Spinach & Sweet Red Onions

**ADD-ONS:**

Freshly Squeezed Orange Juice +\$3.00  
Country Style Home Fries +\$1.50  
Seasonal Sliced Fruit Platter +3.00

## HOT BREAKFAST BUFFET

**\$ 15.50 PER PERSON**

Arranged with Full Sized Assorted  
Bagels, Muffins, Croissants & Home Fries

**CHOICE OF:** \_\_\_\_\_

Scrambled Eggs or Egg Whites or Omelettes  
Buttermilk Pancakes  
Crème Brulee French Toast

**CHOICE OF (2) SIDES:** \_\_\_\_\_

Hickory Smoked Bacon  
Turkey Sausage  
Pork Sausage  
Canadian Ham

**ADD ON:** \_\_\_\_\_

Sliced Fruit Platter +\$3.50  
Fresh Squeezed Orange Juice +\$3.00

## MINIATURE OMELETTES

**\$ 12.50 PER PERSON**

Arranged with Sliced Toast &  
Miniature Assorted Bagels

**CHOICE OF:**

Country Ham & Cheddar  
Western Greek  
Egg White Vegetarian

**ADD-ONS:** \_\_\_\_\_

Fresh Squeezed Orange +\$3.00  
Coffee Service +\$3.00

## MORNING JUMP START JUICES

**\$ 6.50 PER PERSON (10 PERSON MINIMUM)**

Fresh Organic Vegetable Juices

**CHOICE OF:** \_\_\_\_\_

Carrot-Ginger  
Apple Beet  
Celery, Cucumber & Spinach  
Kale, Carrot & Cucumber

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## HOT MORNING TUREEN

**\$ 8.50 PER PERSON**

Arranged with Brown Sugar,  
Butter, Granola, Honey,  
Toasted Pecans & Fresh Berries

**CHOICE OF:** \_\_\_\_\_

Oatmeal  
Grits  
Cream of Wheat

**ADD ON:** \_\_\_\_\_

Steel Cut Oats +\$1.00

# LUNCH SANDWICH PACKAGES

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## GROUP LUNCH

\$ 16.00 PER PERSON

Assorted Sandwiches & Wraps

CHOICE OF ONE: \_\_\_\_\_

Leaf Salad • Pasta of the Day • Grain Salad

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## STAFF LUNCH

\$ 17.00 PER PERSON

Assorted sandwiches & Wraps

CHOICE OF TWO: \_\_\_\_\_

Grilled Vegetables • Tossed Salad • Pasta Salad

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## VIP LUNCH

\$ 19.00 PER PERSON

Assorted Sandwiches & Wraps

CHOICE OF THREE: \_\_\_\_\_

Kale Peanut Salad • Pasta Salad of the day • Seasonal Sliced Fruit Platter • Cookies & Brownie Platter

## DELI MEAT & CHEESE BOARD

\$ 18.00 PER PERSON

Arranged with Sliced Cured Meats & Cheeses and Served with an Assorted

Relish Tray • Leaf Salad • Assorted Bread Tray

## MINIATURE SANDWICH PLATTER

\$ 12.50 PER PERSON

Includes 2 Miniature Sandwiches Per Person

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## GLUTEN FREE LUNCH

\$ 19.50 PER PERSON

Assorted Gluten Free Sandwiches • Grilled Vegetables • Tossed Salad • Cookies & Brownie Platter

# HOT MENU BUFFET

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## CUSTOMIZE YOUR OWN HOT BUFFET

Choice Of 1 Entrée Option \$25.00

Choice Of 2 Entrée Option \$27.00

One Vegetable

One Green Salad

Seasonal Sliced Fruit Platter

Cookies & Brownies

## MEXICAN STYLE BUFFET

**\$ 15.50 PER PERSON**

**CHOICE OF:** \_\_\_\_\_

Quesadillas (Chicken, Sliced Steak & Cheese)  
with Cheese & Bean Burritos

Make your own Beef, Chicken & Vegetable  
Tacos & Fajitas

**TO INCLUDE:** \_\_\_\_\_

Toppings:

Shredded Jack Cheese; Tomatoes; Onions;

Shredded Lettuce; Salsa; Sour Cream;

Guacamole & Jalapeno Peppers, & Pico de gallo

Chips & Salsa

Mexican Style Rice

Refried Beans

Tossed Salad with Avocado

Cinnamon Churros

## ITALIAN BUFFET

**\$ 26.00 PER PERSON**

**CHOICE OF TWO:**

Chicken parmigiana

Eggplant Rollatini

Penne Alla Vodka

Meat Lasagna

Caesar Salad

Garlic Bread, Lavash & breadsticks

Seasonal sliced fruit Platter

Miniature Cheese Cakes

## ASIAN FUSION BUFFET

**\$ 31.50 PER PERSON**

**CHOICE OF TWO:**

Vegetarian Spring Rolls

Pork Shumai

Beef Teriyaki

Shanghai Chicken

Tofu Stir-Fry

Vegetable Lo-Mein

White Rice

Edamame Crisp Soba Noodle Salad

Asian Inspired Assorted Cookies & Treats

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## MEDITERRANEAN BUFFET

**\$ 32.50 PER PERSON**

**CHOICE OF TWO:**

Spinach & Feta Borek

Falafel & Tahini

Hummus

Tzatziki Sauce

Spiced Vegetable Salad

Baba Ganoush

Tabouli

Chicken Kebabs

Beef Gyro served with shredded  
lettuce, diced tomatoes & onions

Yellow Rice Pilaf

Grilled Vegetables

Greek Salad

Flat Pita and Pita Pockets

Baklava

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## ALL AMERICAN BUFFET

**\$ 28.50 PER PERSON**

Oven Roasted Turkey

Fennel Crusted Pork Tenderloin  
with Braised Cabbage Dijon

Local Corn on the Cob

Garlic Whipped Mashed Potatoes

Traditional Caesar Salad with Garlic Croutons

Sliced Watermelon with rind

Freshly Baked Apple Pie

# THEME MENU STATIONED GOURMET BASKETS

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## INDIAN BASKET

LARGE \$265/ SMALL \$210

Skewers of Tandoori Chicken & Curried Shrimp  
Samosas  
Spicy Vegetables  
Fried Baby Okra with Sliced Fresh Cucumbers  
Served with Mango Chutney

## GREEK BASKET

LARGE \$265/ SMALL \$210

Skewers of Lamb & Grilled Shrimp  
Baked Borek  
Fresh Vegetables  
Marinated Kalamata Olives & Green Peppers  
Served with Tzatziki Sauce  
Arranged with a basket of sliced pita chips

## PACIFIC COAST BASKET

LARGE \$265/ SMALL \$210

Skewers of Spicy Grilled Chicken & Grilled Shrimp  
Vegetable Norimaki  
Sushi and Spring Rolls  
Garnished with Tropical Fruits  
Served with Scallion Soy Sauce,  
Pickled Ginger & Wasabi

## TUSCAN BASKET

LARGE \$265/ SMALL \$210

Skewers of Grilled Italian Sausages  
Shrimp  
Prosciutto di Parma  
Italian Salami  
Fresh Zucchini, Endive, Cherry Tomatoes, Grapes,  
Cantaloupe & Watermelon  
Olive Tapenade & Olive Oil Dipping Sauce.  
Arranged with an Assortment of Italian Breads

## SMOKED FISH BASKET

LARGE \$265/ SMALL \$210

Smoked Atlantic Salmon  
Served with Red Pepper, Cucumber, Red Onion  
& Dill Cream cheese

## MEXICAN BASKET

LARGE \$265/ SMALL \$210

Skewers of Grilled Chicken  
Quesadillas  
Beef Empanadas  
Terra Chips & Corn Tortillas

## PROVENCE BASKET

LARGE \$265/ SMALL \$210

Skewers of Herbed Grilled Chicken & Shrimp  
Grilled Zucchini with Goat Cheese & Sundried Tomato  
Marinated Kalamata Olives, Cherry Tomatoes and Endive  
Arranged with Herbs of  
Provence Mayonnaise & Sundried Tomato Aioli

## TAPAS BASKET

LARGE \$265/ SMALL \$210

Skewers of Shrimp & Sweet Pork Sausage,  
Cantaloupe, Prosciutto & Mushrooms  
Spicy Fried Potatoes  
Cornichons & Marinated Mediterranean Olives  
Served with Tomato & Aioli Dipping Sauces  
Arranged with an Assortment of Sliced Bread

## MEDITERRANEAN BASKET

LARGE \$265/ SMALL \$210

Skewers of Grilled Turkish Chicken  
Stuffed Grape Leaves, Feta Cheese,  
Marinated Kalamata Olives & Fresh Tomatoes  
Served with Hummus, Roasted Pepper,  
Baba Ganoush & Tabouleh  
Arranged with Toasted Pita Points

# THEME MENU STATIONED GOURMET BASKETS

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## IMPORTED DOMESTIC CHEESE BOARD

SMALL (UP TO 10) \$110.00

MEDIUM: (UP TO 15) \$130.00

LARGE (UP TO 20) \$160.00

Artisanal Premium Cheeses Garnished with Fresh Seasonal Berries, Grapes, Dried Fruits, Fig Marmalade served with lavash crackers & breadsticks

## ANTIPASTO MISTO

LARGE \$225 / SMALL \$175

Hot Capicola  
Bocconcini  
Imported Provolone  
Parmesan Reggiano  
Sopressata Salami  
Prosciutto Di Parma Wrapped Asparagus  
Marinated Artichoke Hearts & Mushrooms  
Olive Medley  
Balsamic Grilled Marinated Vegetables  
Roasted Red Peppers  
Freshly Baked Breads & Lavasha

## VEGETARIAN ANTIPASTO

LARGE \$215 / SMALL \$165

Smoked Mozzarella, Heirloom Tomato & Basil Skewer  
Balsamic Grilled Asparagus  
Marinated Artichokes  
Roasted Red Peppers  
Marinated Sundried Tomatoes  
Grilled Marinated Eggplant  
Medley of Olives  
Served with Hearth Baked Breads

## SANTA FE BASKET

LARGE \$265 / SMALL \$210

Sliced Fresh Zucchini & Red Peppers  
Homemade Guacamole  
Spicy Tomato & Corn Salsa Dips  
Arranged with an Assortment of Terra & Corn Chips

## TEX MEX

LARGE \$285 / SMALL \$225

Sofrito Marinated Grilled Chicken Skewers  
Beef & Vegetable Empanadas  
Chicken Flautas  
Shrimp Tacos  
Tomatillo Salsa  
Chipotle Sour Cream  
Pico de Gallo and Guacamole  
Fresh Mango & Papaya  
Tortilla Chips

## MEDITERRANEAN

LARGE \$265/ SMALL \$210

Chicken Skewers  
Grilled Shrimp Skewers  
Skewered Grilled Lamb Kebabs  
Spinach & Feta Borek  
Falafel  
Grilled Marinated Vegetable Skewers  
Oven Roasted Tomatoes  
Tahini Dipping Sauce  
Tzatziki Sauce  
Assorted Flat Bread & Pita Points

## MEZE

LARGE \$195/ SMALL \$145

Classic Hummus  
Baba Ganoush  
Tabouleh  
Spiced Vegetable Salad  
Medley of Marinated Olives  
Pita Points  
Stuffed Grape Leaves

## NUEVO LATINO

LARGE \$295/ MEDIUM \$225

Tortilla Crusted Shrimp Skewers  
Rum-Lime Marinated Whole Shrimp  
Mojito Chicken Skewers  
Grilled Skirt Steak Chimichurri Skewers  
Chunky Black Bean and Corn Salsa  
Plantain Chips  
Fresh Mango & Papaya



# THEME MENU STATIONED GOURMET BASKETS

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## PACIFIC COAST

**LARGE \$295/ SMALL \$225**

Beef Yakitori Skewers  
Crab, Avocado & Cabbage Rice  
Paper Roll  
Grilled Shrimp with Ginger Coconut-Chili sauce  
Spicy Tuna Hand Rolls  
Grilled Pineapple Skewers  
Fire Roasted Baby Peppers  
Pickled Ginger & Wasabi Soy  
Scallion Dipping Sauces

## PAN ASIAN

**LARGE \$295/ SMALL \$225**

Teriyaki Grilled Chicken Skewers  
Fried Vegetable Wontons  
Pork Shumai  
Ginger Soy Salmon Skewers  
Fried Vegetable Wontons  
Lychee  
Crispy Lotus Root  
Miniature Egg Rolls  
Apricot Dip & Scallion Soy Sauce

## MONOCO

**LARGE \$295/ SMALL \$225**

Mint Pesto Marinated Baby Lamb Chops  
Rosemary Chicken Skewers  
French Brie & Raspberry En Croute  
Roasted Ratatouille Tartlet with Goat Cheese  
Leek & Pancetta Quiche  
Zucchini  
Grilled Marinated Asparagus  
Goat Cheese & Beet Toast Points  
Red Pepper Remoulade  
Olive Tapenade  
Served with Crisps & French Baguette Slices

## CHARCUTERIE

**SMALL SERVES UP TO 10 - \$145**

**MEDIUM SERVES UP TO 15 - \$155**

**LARGE SERVES UP TO 25 - \$225**

Artisanal Cheeses & Italian Cured Meats  
Garnished with Fresh Vegetables

## CARIBBEAN

**LARGE \$295/ SMALL \$225**

Jerk Chicken Skewers  
Jamaican Beef Pies  
Codfish Fritters  
Yucca Fries  
Sweet Potato Croquettes  
Mango Chutney  
Creole Sauce  
Grilled Pineapples

## THAI BASKET

**LARGE \$295/ SMALL \$225**

Grilled Sweet Chili Shrimp Skewers  
Beef Satay  
Fried Vegetable Wontons  
Lemon Ginger Chicken Skewers  
Fire Roasted Peppers  
Plantain-Peanut and Sweet Chili Dipping Sauce  
Tropical Fruit Garnish

## ENGLISH TEA

**LARGE \$195/ SMALL \$145**

Smoked Salmon on Black Bread  
Black Forest Ham & Brie & Apple on mini Brioche Roll  
Cucumber & Dill with herbed cream cheese on White Bread  
Curried Egg salad on Wheat Points  
Lemon Crab Salad on Marble Bread  
Prosciutto & Port-fig Butter on Pain de mie  
Assortment of Miniature Tea  
Scones  
Garnished with Seedless grapes & Fresh Strawberries

## CRUDITÉS & HUMMUS

**\$ 8.99 PER PERSON**

Fresh Garden Vegetables  
Baby Zucchini  
Patty Pan Squash  
Cherry Tomato  
Celery  
Broccoli  
Baby carrots  
Red Pepper  
Arranged with Classic Hummus

## SEAFOOD

Seafood Ceviche  
mixed seafood served in a mini martini glass

Maryland Crab Cakes  
served with old bay remoulade

Smoked Salmon with chive cream cheese  
pickled red onions, micro greens on a potato cake

Chili Lime Salmon Satay

Poached Salmon in Puff Pastry

Grilled Thai Shrimp  
skewer served with wasabi-soy

Curried Shrimp & Mango Skewer

Shrimp, Mango & Cilantro Tartlet

Thai Cozy Shrimp

Sweet Chili Shrimp Skewer

Jumbo Shrimp Cocktail

Coconut Crusted Shrimp  
served with a mandarin orange dipping sauce

Seared Tuna on a Sesame Tartlet  
served with wasabi-soy aioli

Seared Tuna On Wonton Crisp  
served with avocado & wasabi

Lobster Salad  
dijonaise bouchee

Seared Blackened Sea Scallop Skewer

## PRIME CUTS

Indonesian Beef  
skewer served with spicy tamarind peanut sauce

Beef Satay  
skewer served with spicy thai peanut

Soy Glazed Beef Skewer  
with caramelized pearl onion

Filet Mignon Crostini  
served with olive tapenade, baby arugula, &  
garlic aioli on a crostini

Beef Carpaccio  
with parmesan crisp on soy cracker

Beef Franks in a Blanket

Angus Beef Slider  
vermont cheddar, crispy shallot, molasses bbq

Beef Empanadas  
served with salsa verde

Grilled Skirt Steak Chimichurri  
served on a plantain chip

Herb Dijon Mustard Crusted Baby Lamb Chop

Seared Lamb Tartlet  
roasted tomatoes, micro greens & truffle vinaigrette

Short Ribs  
served with papaya salsa on a wonton crisp

Pork Shumai  
with a soy dipping sauce

Shredded Pork  
served on a plantain chip

## POULTRY

Chicken Sun-Dried Tomato Fontina Beggars Purse

Chicken Chilito

Cashew Chicken Spring Roll

Tandoori Chicken Satay

Thai Peanut Chicken

Herb Chicken Spettini  
served with fennel, kalamata olives & fontina cheese

Coconut Crusted Chicken Skewer  
served with a curry remoulade

Teriyaki Chicken Skewer  
served with pineapple-teriyaki dip

Tandoori-Spiced Chicken Skewer  
served with a harissa yogurt dip

Thai Chicken Skewer  
served with hoisin peanut sauce

Black & White Sesame Seed Crusted Chicken Skewer  
served with ginger soy honey dipping sauce

Pecan-Crusted Chicken Satay  
served with honey balsamic dip

Buffalo Chicken Spring Roll  
served with blue cheese dipping cheese

Buffalo Chicken Wings  
served with gorgonzola dipping sauce

Curried Chicken  
served with currants on papadum chip

Chicken Taquito

Duck Bacon Wontons  
Served with creamed corn and roasted red peppers

## VEGETARIAN

Fresh Bocconcini Mozzarella, Grape Tomato & Basil Leaf  
served on a crostini

Balsamic Fig Marmalade, Shaved Ricotta & Pine Nut  
served on a crostini

Ricotta Cheese, Roasted Butternut Squash & Fried Sage  
served on a crostini

Tuscan White Bean, Kalamata Olives, Sun-Dried Tomatoes  
& Pesto served on a crostini

French Brie & Grilled Vegetable  
served on a crostini

Fava Bean Purée, Shaved Parmesan & Crushed Hazelnut  
served on a crostini

Wild Mushroom Ragù, Truffle Oil & Chive Point  
served on a crostini

Tomato Basil Bruschetta  
served on a crostini

Stuffed Mushrooms with Brie & Spinach

Vegetarian Spring Roll  
served with soy honey dipping sauce

Falafel  
served with tahini & yogurt, chiffonade of romaine in  
a mini pita cup

Roasted Artichoke Pizzette

# DESSERTS & SNACKS

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## EXECUTIVE DESSERT PLATTER

\$ 6.00 PER PERSON

Assorted Chocolate Chip, Lemon, Almond And Peanut Butter Cookies, German Chocolate Brownies, Cheesecake Brownies, Coconut Macaroons And Biscotti

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## FRENCH PETIT FOURS

\$ 6.00 PER PERSON (2 PCS PER PERSON)

Miniature Size French Pastries Including Praline Profiterole, Blood Orange, Chocolate Stack, Caramel Praline Profiterole, Caramel Praline Twin Peaks, Pistachio Diamond, Guyandujas, Mandarin Tartlet, Opera, Raspberry Shortcake & Lemon Tartlet

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## MINIATURE ASSORTED ITALIAN PASTRIES

\$ 7.50 PER PERSON

Fine Italian Pastries Including Cannoli, Ba-Barum, Éclairs, Pastticiotti, Mini Cheesecakes

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## DESSERT BARS

\$ 6.00 PER PERSON

Apricot Crumble, Toasted Almond, Lemon Square & Chocolate Raspberry Shortcake Bar Garnished With Fresh Berries

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## MINIATURE HOMEMADE TIRAMISU

\$ 6.50 PER PERSON

Miniature Tiramisu Shooters

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## MINIATURE CHEESECAKE

\$ 6.50 PER PERSON

Bite Size Cheesecakes Garnished with Fresh Berries

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## HOMEMADE NACHOS & SALSA

\$ 8.00 PER PERSON

Arranged with guacamole & sour cream

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## SAVORY SNACK TIME

\$ 6.00 PER PERSON

Assortment Of Pretzels, Popcorn & Cape Cod Potato Chips

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## SPINACH & ARTICHOKE DIP

\$8.00 PER PERSON

Served With Tortilla Chips & Sour Cream

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## IMPORTED DOMESTIC CHEESE BOARD

SMALL (UP TO 10) \$110.00

MEDIUM: (UP TO 15) \$130.00

LARGE (UP TO 20) \$160.00

Artisanal Premium Cheeses Garnished with Fresh Seasonal Berries & Grapes

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## CRUDITÉS & HUMMUS

\$ 9.00 PER PERSON

Fresh Garden Vegetables

Baby Zucchini

Patty Pan Squash

Cherry Tomato

Celery

Broccoli

Baby carrots

Red Pepper

Arranged with Classic Hummus

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## 10" WHOLE CAKES

\$ 65.00 EACH : 24 HOURS NOTICE REQUIRED

YOUR CHOICE OF

Homemade Tiramisu

Carrot Cake

NY Style Cheesecake

Lemon Mousse

Black Forest

Carrot Cake

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## FRUITS

### SEASONAL SLICED FRUIT PLATTER

\$ 5.50 PER PERSON

Arranged with Sliced Seasonal Fruits and Fresh Berries

### SEASONAL FRUIT SALAD

\$ 5.50 PER PERSON

Arranged with Sliced Seasonal Fruits and Fresh Berries

### WHOLE FRUIT TRAY

\$ 5.00 PER PERSON

Arranged with Bananas; Apples; Oranges; Grapes; Pears; Seasonal Stone Fruit

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