

**Fischers' & Co. Catering**  
 (A Fischers' on the Green Inc. Company)  
 715-832-9711

**Buffet Dinners and Appetizer Suggestions**

We look forward to helping you plan your event. The following is just a list of suggestions. Our Chefs are able to prepare just about anything you may desire.

Italian Style Pasta Salad (1 Gal.).....	\$55.00
Chicken Caesar Pasta Salad (1 Gal.).....	\$65.00
Belgian Endive Stuffed with Blue Cheese, Walnuts, Figs with Port wine (50 PCs.)	\$75.00
Deviled Eggs (50 pcs.).....	\$25.00
Creamy Gorgonzola Fondue with Toasted Italian Bread.....	\$6.95
Char-grilled Fresh Asparagus with roasted garlic and basil aioli (1 lb.).....	\$8.95
Buffalo Wings (50 pieces).....	\$62.50
Teriyaki Wings (50 pieces).....	\$62.50
Garlic Wings (50 pieces).....	\$62.50
Coconut Chicken Strips with Sweet and Sour Sauce (25 Pcs.).....	\$30.00
Chicken Satays with Thai Peanut Sauce (25 Pcs.).....	\$45.00
Swedish Meatballs in Cream Sauce (25 Pieces).....	\$35.00
B.B.Q. Meatballs (25 pieces).....	\$35.00
Jalapeno Cheddar Meatballs in Cheese Sauce (25 Pieces).....	\$35.00
Italian Meatballs in Marinara Sauce (25 pieces).....	\$35.00
Bar-B-Q 'd Ribs, (per pound).....	\$15.00
Korean Style Bar-b-q Beef with Thai Peanut Pasta Salad (1/2 lb.).....	\$11.95
Cocktail Smokies in Bar-B-Q Sauce (5 lbs).....	\$35.00
Chicken Liver Pate' (flavored with Tarragon and Cognac) (Min. 2 Lb.).....	\$15.00
French Coutry Style Pate' (Min. 2 lb).....	\$25.00
Coconut Shrimp with Spiced Pineapple and Apricot Sauce (25 Pieces).....	\$43.50
Alaskan King Crab Cakes with a Remoulade Sauce (2 Pcs.).....	\$11.95
Steamed Mussels in White wine, Lemon, Parsley and Garlic (per lb.).....	\$11.95
Smoked Salmon Pate' with Crackers (per lb.).....	\$22.00
Crab Rangoon (50 pieces).....	\$55.00
Shrimp Cocktail (50 pieces).....	\$62.50
Cajun Bar-b-q Shrimp (25 Pcs.).....	\$36.25
Shrimp and Andouille Stuffed Mushrooms with Creole Cream Sauce (25 pcs.).....	\$35.00
Bacon Wrapped Scallops (ea.) .....	\$2.50
Smoked Salmon with Cream Cheese, Cucumbers, Red Onion, Rye Bread, (4 flavors Chipotle Lime, Cracked Black Pepper, Lemon Pepper, and Honey Smoked): Variety Platter 2 lb. or Single Full Side Filet.....	Market
Whole Smoked Salmon, Cream Cheese, Chopped Hard Boiled Eggs, Cucumbers....	Market

## Fischers' & Co. Catering

Pg 2

Bacon Wrapped Teriyaki Glazed Waterchestnuts (50 Pieces).....	\$50.00
Bacon Wrapped Teriyaki Glazed Chicken Livers (50 Pieces) .....	\$85.00
Pork and Vegetable Spring Rolls with Sweet and Sour Sauce (50 Pieces).....	\$75.00
Shiitake Mushroom and Vegetable Spring Rolls (50 Pcs.).....	\$90.00
Antipastso Platter: Slices of Spiced Italian Ham, Genoa Salami, Provolone, Chevre, and Gorgonzola Cheeses, Olives, Sun-dried Tomatoes, Artichoke Hearts and Roasted Peppers (service for 2-3).....	\$14.95
Mixed Nuts or Spiced Snack Mix (per Lb.....	\$4.25
Seasonal Fruit Platter (serves 25).....	\$65.00
Vegetable and Dip (serves 25).....	\$45.00
Grilled Vegetables with Roasted Red Pepper Dip (Serves 25).....	\$65.00
Artichoke and Crab Dip with Pita Chips (serves 25).....	\$50.00
Artichoke and Spinach Dip with Pita (serves 25).....	\$45.00
Layered Goat cheese, Roasted Red Pepper, and Olive Tureen.....	\$85.00
Cheese Platter (Cheddar, Swiss, Monterrey Jack, Provolone, etc.) serve 25.....	\$50.00
Cheese Platter (Brie, Gouda, Chevre, Gorgonzola, etc.) serve 25.....	\$75.00
<b>Bruschetta Tapenades (Toppings for Garlic Toasts 40 pieces)</b>	
Fresh Tomato, Basil and Garlic.....	\$40.00
Sun-dried Tomato.....	\$45.00
Olive Tapenade.....	\$40.00
Grilled Vegetables.....	\$55.00
White Bean and Sage.....	\$35.00
Artichoke with Roasted Red Peppers and Garlic.....	\$55.00
Wild Mushrooms with Marsala and Thyme.....	\$65.00
<b>Foccacia Pizzas</b>	
Sun-dried tomatoes, Black Olives, Chevre, Rosemary and Garlic.....	\$9.50
Caramelized Onion and Bar-B-Q Chicken and Provolone.....	\$11.00
Cheese and Pesto (Provolone, Parmessan, and Asiago).....	\$10.50
<b>Bulk Sandwiches</b>	
Carved Chateaubriand, (Beef Tenderloin) cut for sandwiches, served with a variety of sauces and Potato Rolls \$45.00 per pound	
Carved Thyme roasted Pork Loin cut for sandwiches, served with variety of sauces and Home Baked Rolls, \$15.00 per pound	
Honey Glazed Ham, Baked Turkey, or Roast Beef on home-baked Rolls (50Pcs).....	\$65.00
<b>Open Face Finger Sandwiches: \$1.25 Ea.</b> (minimum of 25)	
Baked Ham on Rye with Honey Mustard, Aged Cheddar and Fruit Chutney	
Sliced broiled Sirloin on French Bread with Lettuce, Grape Tomato and Roasted Garlic and Basil	
Cajun Spiced Roast Pork Loin on French Bread with Baby Shrimp and Remoulade Sauce	
Poached or Smoked Salmon on Rye Bread with Lemon Cream Cheese and Cucumber Dill Salad	
Baked Turkey with Jarlsberg Cheese and Cumin Scented Tomato Chutney	
Corned Beef on Rye Bread with Emmenthaler with Brown Mustard and Slivered Dill Pickle	
Lox Style Salmon with Rye Bread, Seasoned Cream Cheese , Red Onion and Capers	

**Buffets (For groups of at least 40 guests, you can select any two entrees from the various groups, with 60 or more guests, you can select three entrees)**

**Italian:**

- A. Pasta Prima Vera (Alfredo Sauce),
- B. Traditional Lasagna,
- C. Vegetarian Lasagna,
- D. Penne' Arabiatta (with hot Italian Sausage),
- E. Chicken Cacciatore with Garlic Mashed Potatoes,
- F. Chicken Marsala with Garlic Mashed Potatoes,
- G. Spaghetti and Meatballs

Includes Italian Salad, Mixed Vegetables and Garlic Bread. \$15.95 per person

**Otter Creek:**

- A. Honey Glazed Ham with Fruit Sauce and Herb Roasted New Potatoes,
- B. Roast Beef Mashed Potatoes and Gravy,
- C. Herb Roasted Chicken, Mashed Potatoes and Gravy,
- D. Lemon Herb Baked Haddock with Rice Pilaf,
- E. Roast Pork Loin with Mushroom Sauce and Mashed Potatoes

Includes Dinner Salad, Vegetables and Bread Basket. \$16.95 per person

**Hillcrest:**

- A. Bar-B-Q Ribs with Parmesan Oven Fries
- B. Broiled Salmon with cucumber Dill Sauce and Rice Pilaf
- C. Walnut Chicken with Brandy Cream Sauce and Garlic Mashed Potatoes
- D. Beef Stroganoff with Buttered Egg Noodles
- E. Maple Pecan Glazed Pork Loin with Baked Yams
- E. Chef Carved Shoulder Tenderloin with Mushroom Sauce and Au Gratin Potatoes

Includes Dinner Salad, Vegetables and Bread Basket. \$18.95 per person.

**Country Club:**

- A. English Cut Prime Rib with Roasted New Potatoes, Carrots and Onions,
- B. Haddock Florentine topped with Lemon Tarragon Buerre Blanc served with Artichoke Risotto,
- C. Seafood Mornay (Shrimp, Scallops, and Haddock in Guyere and Sherry Cream Sauce) with Mashed Potatoes,
- D. Coq Au Vin (Chicken in Red Wine Sauce) with Rice Pilaf,
- F. Beef Tenderloin or Pork Loin Roulade with Rosemary Sauce and Parsley Buttered Potatoes

Includes Dinner Salad, Vegetables and Bread Basket \$23.95 per Person

The following are examples of various plated dinners we can prepare, prices will vary dependent upon portion size and accompanying side dishes.

**Beef**

Beef Wellington  
Tenderloin Medallians  
Filet Mignon  
Tenderloin  
Chef Carved Chateaubriand  
Tenderloin Tips In Wine Sauce  
Beef Stroganoff  
Tenderloin Tips Diavolo  
New York Strip 10 oz., 12 oz., 16 oz.  
T-bone 16 oz., 22 oz., 32 oz.  
Kansas City Strip  
Beef Burgundy  
Ribeye 12 oz. Or 16 Oz.  
Prime Rib  
Marinated Shoulder Tender  
Tournados and Shrimp: Two Tenderloin Medallions over Pan Roasted Potatoes and Sauteed Spinach. Topped with Grilled Shrimp and a Lemon Tarragon Sauce  
Surf and Turf: Petite Filet Mignon with your choice of: King Crab Legs, Cold Water Lobster Tail Scallops: Shrimp  
Bacon Wrapped Stuffed Tenderloin: With Mushrooms, Onion and Garlic.

**Poultry**

Chicken Picatta  
Chicken Marsala  
Chicken Cacciatore  
Walnut Chicken  
Cajun Chicken and Andouille Sausage Pasta  
Chicken Provencale  
Herb Roasted Chicken  
Broiled Half Chicken  
Baked Stuffed Cornish Hen  
Spinach and Ricotta Stuffed Chicken Breast with Alfredo  
Chicken Saltimboca  
Chicken Kiev  
Chicken Cordon Bleu  
Chicken Parmagiano  
Chicken Rondelle  
Roast ½ duck with Sage Stuffing

**Lamb**

Herb Roasted Rack Of Lamb

Lamb Osso Bucco

Rosemary and Garlic Roast Leg of Lamb

Lamb Loin Wellington: Stuffed with Wild Mushrooms and Spinach

Rack Of Lamb

Lamb Chops: Thick Loin Chops 3 Chops \$26.95 2 Chops \$21.95

**Pork**

Roast Pork Loin with Fennel Cream Sauce

Pork Roulade with Peppers, Mushrooms and Provolone

Pork Porterhouse

Pork Chops

Stuffed Pork Chops

Marsala Glazed Pork Loin

Pork Normandy

Pork Loin with Apple Cream Sauce

Pork Prime Rib

Bar-B-Q Ribs

Jamaican Jerk Pork

Pork Loin Roulade

**Seafood**

Lemon Herb Crusted Haddock

Haddock Florentine

Seafood Stuffed Salmon

Salmon Filet

Grilled Salmon with Cucumber dill Sauce

Seafood Newburg

Seafood Mornay

Broiled Walleye

Broiled Shrimp

Broiled Scallops

Deviled Shrimp and Scallops

Alaskan Halibut

Ahi Tuna

Smoked Salmon and Horseradish encrusted Salmon

Swordfish

Blackend Catfish

Salmon Oscar: Topped with King Crab Meat. Served with Asparagus and Scallop Risotto with a Riesling Tarragon Cream Sauce \$26.95

**Potatoes, rice, pasta and vegetables**

Chipotle Fried Potatoes,  
Italian Roasted Yukon Gold Potatoes  
Moroccan Couscous, Carmelized Carrots and Shallots  
Au Gratin Potatoes  
Roasted Cumin Potatoes and  
Thyme Roasted Baby Red Potatoes and  
Horseradish Mashed Potatoes  
Cumin Scented Baby Red  
Duchess Potatoes  
Garlic Mashed Potatoes,  
Wild Rice Pilaf and  
Sicilian Roasted Potatoes  
Champ Potatoes  
Mesquite Fried Potatoes  
Blue Cheese Mashed Potatoes  
Basil Mashed Potatoes  
Parsley Buttered Red Potatoes  
Cayenne Potatoes  
Roasted Sweet Potatoes topped with Apricot, Maple, Bourbon Sauce  
Potatoes Nicoise  
Rice Pilaf  
Mandarin Orange Wild Rice Pilaf  
Dirty Rice  
Artichoke and Olive Risotto  
Saffron Risotto  
Lemon Risotto  
Sweet pea Risotto  
Sun-dried Tomato Risotto  
Crab Risotto.  
Langoustine Risotto  
Wild Mushroom Risotto  
Steamed Broccoli  
Grilled corn and Anaheim Peppers.  
Roasted Bacon wrapped Asparagus  
Baked Acorn Squash filled with Creamed Peas and Pearl Onions  
Sweet and Sour Red Cabbage  
Caramelized Carrots  
Grilled Summer Squash  
Broccolini  
Fire Roasted Vegetables  
Vegetable medley (summer squash, onion, peppers, and carrots  
Corn  
Sugar Snap Peas  
Sauteed Spinach  
Creamed spinach  
Broccoli with Cauliflower

DESSERTS

LOUISIANA BREAD PUDDING: Home-made Raisin Bread Topped with Bourbon Caramel Sauce \$5.75

STRAWBERRY CHEESECAKE PARFAIT: Chunks of Cheesecake, Strawberries, Chocolate Sauce, and Walnuts topped with Whipped Cream \$5.25

TURTLE CHEESECAKE: Home-made New York Style Cheesecake topped with Caramel,

Chocolate and Pecans \$4.75

Pound Cake: Served with New York Vanilla Ice Cream Topped with warm Berry Compote (Blueberries, Blackberries, Raspberries and Strawberries) \$4.95

DARK CHOCOLATE TRUFFLE TORT with a

Toasted Hazelnut Crust \$5.25

BANANAS FOSTER: Sauteed Bananas with a Dark Rum Caramel Sauce. Served with Vanilla Ice cream \$5.75

STRAWBERRY SHORTCAKE with Fresh Strawberry Sauce \$3.95

TIRAMISU: Served with Mocha Espresso Creme Anglais \$5.25

RASPBERRY TIRAMISU: Served with Raspberry Coulis \$5.25

WARM STRAWBERRY CREPES: with Mascarpone Filling and Strawberry Sauce \$6.25

ALMOND JOY ICE CREAM CAKE: Layered with Chocolate Mousse \$5.25

FRUIT GALLETTES \$1.25 EA.

LEMON BARS \$.095 EA.

CHOCOLATE COVERED STRAWBERRIES \$0.95 EA. THE PRICE VARIES WITH THE SEASON

## SALADS

TRADITIONAL CAESAR SALAD: \$7.25

GREEK BEET AND SPINACH SALAD: Orange Segments, Red onion, Spiced Almonds and Feta Tossed With a Lemon and fresh Oregano vinaigrette \$6.75

BELGIAN ENDIVE AND BLUE CHEESE: Toasted Pecans, Figs, and Port Wine Reduction \$7.25

ITALIAN GARBAGE SALAD: Mixed greens tossed with Tomatoes, Olives, Artichoke hearts, Onions, Peppers, Cheeses and Anchovies tossed with Italian Dressing \$7.25

FIELD GREENS WITH BALSAMIC VINAIGRETTE: Garnished with Apples, Candied Walnuts and Chevre \$6.75

DINNER SALAD: Mixed Greens with Tomato and Cucumber Choice of Dressing \$4.25

LETTUCE WEDGE: with Tomato and Cucumber \$4.25

To any Salad you can add Pesto Chicken Breast \$5.00 Grilled Salmon \$9.00

Peppercorn Tenderloin \$11.50 Garlic Shrimp \$9.00

## APPETIZERS AND SIDES

MOZZARELLA STICKS 3.25  
\$1.99

GARLIC CHEESE BREAD (2) .99  
\$1.99

LOADED GARLIC CHEESE BREAD (4 pc) 3.25  
Sm. \$0.99

CHICKEN WINGS (6) \$5.50

CHILI BOWL \$2.99 CUP

SOUP BOWL \$2.99 CUP

FRENCH FRIES Lg. \$1.99

CHEESE FRIES \$2.79

BREADED CALAMARI \$5.75  
CHICKEN FINGERS (6) \$4.95  
CHILI, CHEDDAR

CHILI CHEESE FRIES \$3.59  
4-WAY: (SPAGHETTI,  
AND ONIONS) \$4.99

### FRESH TOSSED SALADS

(Served with garlic cheese bread)

Add chicken \$ 1.75 Add shrimp \$3.75

CAESAR SALAD A mix of romaine, croutons, and shredded parmesan cheese,  
then tossed with our homemade Caesar dressing 5.29

LITTLE CAESAR 2.99

ITALIAN SALAD Fresh baby greens, olives, toasted prosciutto, chevre cheese,  
and candied walnuts then tossed in our own balsamic vinaigrette 5.29

LITTLE ITALY 2.99

“GARBAGE SALAD” Fresh baby greens with onions, olives, roasted red  
peppers,  
provolone and asiago cheese, tomatoes, cucumbers, and pepperoncinis all tossed  
in Italian vinaigrette 5.99

DINNER SALAD Iceberg lettuce, tomato, onion, and cucumbers with your  
choice of  
dressing 2.49

### SANDWICHES

(All sandwiches are served ala Carte)

COMBO DEAL Choice of regular fries, cheese bread, or chips,  
and a fountain drink for only. \$1.99

HOT BEEF Slow roasted U.S.D.A. choice beef, hand pulled and soaked in a  
homemade beef gravy \$4.99

BEEF-n-CHEDDAR The same delicious hot beef made better with cheddar 5.29

MUSHROOM & SWISS HOT BEEF: \$5.59

HOT BEEF with PEPPERS & SWISS: \$5.59

ITALIAN BEEF Slow roasted U.S.D.A. choice beef with Italian seasoning then  
smothered with sweet peppers and onions 5.59

ITALIAN SAUSAGE Homemade sausage with sweet peppers and onions 4.99

COMBO Italian beef and sausage topped with sweet peppers and onions \$ 6.29

ITALIAN MEATBALL Homemade meatballs with a touch of marinara sauce topped  
with  
mozzarella cheese 4.29

HOT MAMA Our homemade Italian sausage patty, topped with spicy marinara sauce,  
peppers, onions, and mozzarella cheese 5.59

CHICKEN PARMIGIANO Breaded chicken tenders topped with marinara sauce and  
mozzarella cheese 4.79

CHICKEN PEPPERONI Diced chicken breast and pepperoni smothered in marinara  
sauce then topped with mozzarella cheese 4.99

FISH SANDWICH A large filet of deep fried cod served with lettuce and tarter sauce  
on a fresh Italian bun 4.19

STEAK SANDWICH: Char-Grilled Sirloin Steak \$5.75

**HOT DOGS**

The "CLASSIC CHICAGO DOG" Reg. \$ 1.99 Jumbo ¼ lb \$2.99

KRAUT AND SWISS DOG: Reg. \$2.29 Jumbo ¼ lb \$3.29

CHILI DOG: Reg. \$ 2.29 Jumbo ¼ lb \$3.29

**PASTAS**

Our portions are quite generous, a small is a moderate portion for one, a large is for a little heartier appetite and the family pack generally serves 4

**BUILD YOUR OWN PASTA**

(Includes garlic cheese bread)

**FIRST:** Choose a Pasta, LINGUINI, PENNE, RAVIOLI or TORTELLINI

LINGUINI or PENNE: Reg. \$4.59 Small \$3.39 Family \$11.99

TORTELLINI or RAVIOLI: Reg. \$7.29 Small \$5.79 Family \$18.99

**NEXT:** Choose a Sauce, MARINARA, ALFREDO, MEAT SAUCE, CREAMY PESTO or DIAVOLO SAUCE (spicy)

**FINALLY:** If you like, add any of the following, SAUSAGE, MEATBALLS, CHICKEN,

COMBO (Sausage and Meatballs) or PRIMA VERA (Vegetable Blend)  
Reg. \$3.00 Small \$2.00 Family \$9.00

Add SHRIMP to any Pasta Reg. \$4.95 Small \$3.75 Family \$13.50

**HOME-STYLE DINNERS**

(served with choice of French fries, mashed potatoes or pasta marinara, and veggies)

**ROAST BEEF DINNER:** Slow roasted beef, served with garlic-mashed potatoes, gravy, \$8.79

**FISH DINNER:** Two Beer-batter Cod filets, \$7.99 extra filet \$2.59

**SHRIMP SCAMPI:** Shrimp baked in butter, garlic and white wine, \$9.95

**SIRLOIN STEAK:** Char-broiled, Smothered with Peppers and Onions \$8.95

**SPECIALTY PASTAS**

(Includes garlic cheese bread)

LASAGNA: Layers of lasagna noodles, meat, cheese, and marinara sauce  
Reg. \$6.79 Small \$4.79 Family \$21.99

BAKED ZITI: Layers of penne pasta, marinara sauce, herbed ricotta and mozzarella cheese, then topped with meatballs  
Reg. \$6.99 Small \$4.99 Family \$21.99

CHICKEN PARMIGIANA: Breaded chicken on your choice of pasta topped with marinara sauce, mozzarella cheese and baked Reg., \$7.19 Small \$5.19 Family \$21.99

SPICY CHICKEN ARABIATTA: with roasted red peppers, mushrooms, chicken and Mozzarella (Choice of Penne or Linguini) Reg. \$6.79 Small \$4.79 Family \$21.59

SPICY BAKED RAVIOLI: Spicy Diavolo sauce, sausage, peppers and onions topped with mozzarella cheese and baked to perfection Reg. \$6.99 Small \$4.99 Family \$21.99

CHICKEN TORTELLINI ROSE: topped with blend of Cheese and Marinara sauces and diced chicken breast Reg. \$7.79 Small \$5.79 Family \$23.79

TORTELLINI ALFREDO: Proscuitto, mushrooms and peas in a creamy 3 cheese Alfredo sauce Reg. \$7.59 Small \$5.59 Family \$22.59

CHICKEN ALFREDO: Chicken, peas, and mushrooms in a creamy 3 cheese Alfredo sauce (choice of Penne or Linguini) Reg. \$7.19 Small \$5.19 Family \$21.59

SPAGHETTI AND MEATBALLS: Reg. \$7.19 Small \$5.19 Family \$21.59

BAKED CANALONI: Pasta Rolls filled with Spinach and Ricotta topped with Garlic Cream Sauce Reg. \$6.79 Small \$4.99 Family \$21.99

PESTO SHRIMP: Shrimp, Broccoli, Mushrooms Tossed with a Creamy Pesto Sauce (choice of Penne or Linguini) Reg. \$8.99 Small \$6.99 Family \$25.99

## PIZZA

BY the SLICE 2.25 ea.  
Pepperoni, Sausage, or Cheese

16" PIE, BUILD YOUR OWN \$13.50  
(Each additional topping .99)

Choose from: Pepperoni, sausage, meatballs, proscuitto, chicken, mushrooms, onion, green peppers and red peppers, roasted red peppers, banana peppers, black olives, green olives, tomatoes, or artichoke hearts.

## SPECIALTY PIES (16" inch)

CHICKEN ALFREDO: Creamy Alfredo sauce, chicken, mushrooms, parmesan and 4 Cheese Blend \$17.99

DELUXE: Pepperoni, sausage, onions, mushrooms and peppers \$16.99

VEGETARIAN: Mushrooms, onions, olives, tomatoes, and peppers \$16.99

GOURMET GARLIC PIZZA: Garlic, olive oil, artichokes, mushrooms, and herbs \$16.99

FRA DIAVOLO: Spicy sauce, sausage, pepperoncini, and roasted red peppers \$16.99

PESTO: Artichoke Hearts, Mushrooms, Chevre, Olive Oil, Basil Pesto, 4 cheese blend \$19.99

## SIDES

CHEDDAR, SWISS, PROVOLONE, OR MOZZARELLA \$0.50

SAUTÉED PEPPERS AND ONIONS \$0.99  
HOT GIARDINAIRE \$0.59  
BROCCOLI WITH CHEESE SAUCE \$1.99  
ITALIAN VEGETABLES \$1.99  
GARLIC MASHED POTATOES \$1.99

#### KIDS KORNER

(12 years and under)

(All kids meals include a small fountain drink) 3.49

Spaghetti and meatball	Chicken tenders and fries
Hot dog and fries	Mac-n-cheese

#### BEVERAGES

Coffee and Decaf. Coffee 1.25	Ice Tea 1.50
Hot Tea 1.25	Gatorade 1.49
Hot chocolate 1.50	Sprecher Root Beer 2.25
Milk (white or chocolate) 1.25	Juice 1.69
Fountain: (Coke, Diet Coke, Cherry Coke, Nestea, Sprite, Diet Sprite, Mello Yellow)	

#### DESSERTS

GELATO \$2.59	TIRAMISU \$2.99
CANNOLI \$2.40	CHEESECAKE \$2.99

We're proud to say that everything we serve at Mama T's is made from scratch right here in our kitchen using the best fresh ingredients available. Everything is available for carry out or delivery. We also do catering for any size group and for any occasion.