



Skipper's PIER

RESTAURANT & DOCK BAR

Thank you for inquiring about your upcoming event! We will work with you to ensure this event reflects your own taste and personal touches. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy this special event.

Please do not hesitate to contact me if you have any questions, suggestions or would like to inquire about any additional ways we may be of service.

Thank you for your interest in our catering services. We look forward to working with you to make this special event a success in every possible way.

Very best regards,

Jessica Rosage

410-867-7110

Owner/Executive Chef



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General Information

Follow these **10** easy steps to plan your event with Skipper's Pier

1. Determine a range of guests expected to attend.

Food options, space available and dates are all effected on the amount of guests that could potentially attend your event. Here are the following space options we currently have to hold your event:

- **Onsite**

- **Atrium Private Dining Room**- Hosts up to 65 seated guests, 80 cocktail
 - * Room rental price varies based on season. Minimum of 30 guests is required to rent space.
 - * Room can be extended to the deck to increase capacity
 - * Weather dependent
- **Sunset Top Deck**- Hosts up to 50 seated guests, 80 cocktail
 - * Weather dependent
 - * Rental price varies based on season. Minimum of 30 guests is required to rent space.
- **Main Dine Private Space**- Hosts up to 25 guests seated
 - * Space is free to rent. Minimum of 20 guests is required to reserve space.
- **Marina Waterfront Space**- Host up to 150 seated guests, 200 cocktail
 - * Rental price varies based on season. Minimum of 50 guests is required to reserve space.
 - * Additional rental services are needed for space. Please see planner for more details.
- **The Restaurant**- Hosts up to 300 guests
 - * Please contact catering manager for more details
- **Sunset Dock Bar Bottom Floor**- Hosts up to 70 guests
 - * Please contact catering manager about availability.

- **Offsite**

- Choose your own location and we will bring the party to you. Please contact your event planner for more details.

2. Choose a date and time.

Hours of operation vary based on date and time of year. If you would like to plan an event that is not specifically in our regular operational hours please ask your event planner for more details.

3. Contact our catering manager to begin the contractual stage.

Catering Manager/Executive Chef:
Jessica Rosage
410-867-7110
Skipperspier@gmail.com

Event Planner
Lauren Crawford
410-867-7110
email:

4. What style of dining are you looking for your event?

Whether it be a rehearsal dinner, birthday party, bridal shower or any occasion we can customize the menu how you would like it. But first you should pick your "dining style". Dining styles are: Buffet, plated, station or combination of the three. Please see the list to help you determine your dining style:

- Buffet: Minimum of 30 guests. Can be offered offsite, atrium, dock bar, or at the marina.*
- Plated: Maximum 65 guests. Can be offered offsite *** based on the venue, atrium, top deck, or main dine.*
- Combination: No requirement unless otherwise stated by catering manager.*

5. Will there be alcoholic beverages provided at this event?

There are 3 different options to organize your bar. Each option enables you to control all costs associated with your bar menu by customizing the guests options. Please refer to the beverage section for more details.

- 1. Limited Menu:*
- 2. Open Menu:*
- 3. Open Bar Packages:*

6. Could we provide any additional services besides your food, beverage or service needs?

Organizing your upcoming event can be very stressful, so throw that stress out the door because we are here to help! In order to help make this process much easier for you, we have created a list of additional services provided. If you wish to obtain more information about the services please contact the catering manager.

Linens:

- Table Clothes- \$3.50-\$22 each*
 - Available Colors: White, Ivory or Champagne*
- Napkins- \$0.50 each*
 - Available Colors: White, Black, Yellow, Red, Hunter Green, Dark Purple, Periwinkle, Navy Blue, Sandlewood, Gray, Pink, Wine, Light Blue. ***Other colors may be available.*

Flower Bouquets:

- Arrangements: Combination of short and tall arrangements \$75-\$200*
- Your choice of 1-3 colors. Types of flowers vary based on availability and seasonality.*

Table Decorations:

- Any type of table decorations brought or purchased outside of the restaurant must be pre-approved by the catering manager.*
- Balloon purchase/pick-up available upon request*
- Decorations can not be taped to walls or furniture unless approved by the catering manager*

Rentals:

Tables, chairs, tents , etc. are available for rent. Please talk to your planner for information about pricing.

7. Create the contract with your planner.

Our planners will walk you thru every detail for the contract and supply an estimated cost. Review and modify as many times as needed. Final changes must be complete 2 weeks prior to the event date.

8. Provide your deposit and complete the contract page.

Deposits range based on the contract and specifics to the party. Please refer to your contract to determine the amount. Once you have determined the deposit amount, you may call over the phone and give your credit card information to your planner, mail/sign/ complete the credit card information on the last page of your contract or mail a check with your signature contract page.

Address: Skipper's Pier Restaurant
6158 Drum Point Road
Deale, MD 20751

Phone: (410) 867-7110
Email: skipperspier@gmail.com

10. Determine the final head count and finalize all details with your planner.

*Finally!
almost
your
confirm
of guests
Please,
to call if
you in
way!
left to do
your
and*



*The day is
here! Contact
planner and
your amount
2 weeks prior.
do not hesitate
we can help
any other
Now all that is
is arrive at
party, relax
enjoy your
company.*

Appetizers

All prices listed are per person.
Minimum of 25 people per station

- Stationary -

Fresh Fruit Board

Assortment of fresh cut fruits, grapes and mandarin oranges served whipped amaretto dip 3.00

Artisanal Cheese & Veggie Board

Display of various hard cheeses, seasonal baked brie, fresh cut veggies, grapes, cajun ranch and house made blue cheese dressing on wooden boards. Served with assorted crackers... 4.10

Grand Array

Assortment of hard & soft cheeses, fresh cut fruits & vegetables, olives, cajun ranch, chunky blue cheese. Served with breads and crackers
....4.75

Raw Oyster Bar

Chesapeake Bay oysters on the half shell laid over ice displayed with lemons, spicy mignonette, fresh horseradish, Tabasco and cocktail
-market price

Blue Crab Dip

Served with toasted baguette and crackers 4.99

Hot Spinach & 3 Cheese Dip

Served with toasted baguette and assorted crackers.
4.30

*Add seafood option available for additional price

Low Country Steamed Shrimp

Mixed with onion, red bliss potatoes and Old Bay sausage chunks in a steamy low country butter broth
-market price

Chilled Shrimp Cocktail Display

16/20 lightly spiced shrimp chilled over ice with fresh lemons and cocktail sauce -market price

Barbequed Shrimp & Grits

Garlic shrimp glazed with shrimp over creamy cheddar grits and tasso gravy 7.50

Pups & Biscuits

Chesapeake buttered biscuits with cheddar cheese and fried corn hush puppies served with honey and hickory cinnamon butter 3.75

Clam & Oyster Duo

Hot Chesapeake bay crab crusted clam and oysters with white wine butter sauce -market price


- Bite Size -

Price varies based on selection. Minimum of 30 each is required. May be displayed or passed.

- *MD Tomato & Avocado Stack with Green Goddess Dressing*
- *Roasted Brussels Sprout & Bacon Skewers with Garlic Aoli*
- *Fried Green Tomato with So Co Shrimp Salad*
- *Herb Garden & Horseradish Crusted Filet Tapas*
- *Crab Bruschetta*
- *Cheesy Crab Pretzel Bites*
- *Coconut Crunchy Shrimp*
- *Drunken Beer Buttered Shrimp*
- *Crab Crusted Oyster's*
- *Crab Balls with Southern Remoulade*
- *Seared Tuna with Sriracha Super Food Slaw*
- *Bacon Burger Sliders with Fried Pickle Chip*
- *Rockfish Bites with So Co Corn Salsa*
- *MD Shrimp Salad Pinwheels*
- *Skip's Clams Casino*
- *Grilled Chicken Caesar Pinwheels*
- *Old Bay Dusted Deviled Eggs with*

Crumbled Bacon

- *Mini Chicken Chesapeake Roulade with Old Bay Beurre Blanc*
- *Pimento Grit Sticks with House Made Pepper Jelly*
- *Pork BBQ & Sriracha Slaw on Potato Rolls*
- *Low Country Shrimp and Old Bay Sausage Skewer with Cherry Tomato*
- *Heirloom Tomato & Artisan Cheese Tarts*
- *Herb Marinated Chicken Skewer*
- *Not Your Average Mama's Triple Meatballs*
- *Cajun Steak Skewer*
- *Old Bay Dusted Crab Puffs*
- *Crispy Fried Oysters*
- *Assorted Chicken Wings*
- *Chef's Seasonal Salmon Bites -ex.) Sticky Sweet Chili Glazed*
- *Panko & Coconut Crusted Chicken Bites*



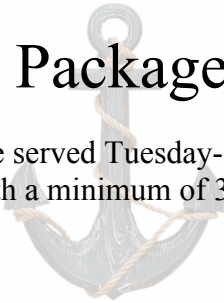
Bite size options available as a carryout/delivery for off premise events. Additional seasonal items available. Please ask your planner for more details

- *Peppered Bacon Wrapped Scallops with Maple Bourbon Sauce*

- Fresh Fruit
- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Blueberry French Toast- OR Waffles with Candied Pecans and Hickory Cinnamon Butter*(Choose French Toast or Waffles)- Fresh Squeezed Orange Juice & Hot Coffee Station

Brunch Packages

Brunch can be served Tuesday-Sunday 11am-2 pm with a minimum of 30 guests



Option #1- \$6.50 per person

- Assorted Freshly Baked Breakfast Breads
- Hot Coffee Station

Option #2- \$ 11.95 per person

- Fresh Fruit
- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Assorted Freshly Baked Breads
- Fresh Squeezed Orange Juice & Hot Coffee Station

Option #3-\$ 13.95 per person

Option #4- \$ 15.95 per person

- Fresh Fruit
- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Blueberry French Toast-OR Waffles with Candied Pecans and Hickory Cinnamon Butter *(Choose French Toast or Waffles)
- Roasted Garlic and Tomato Tilapia
- Home Fried Country Potatoes
- Fresh Squeezed Orange Juice & Hot coffee Station

Option #5- \$ 17.95 per person

- Fresh Fruit
- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Blueberry French Toast-OR Waffles with Candied Pecans and Hickory Cinnamon Butter *(Choose French Toast or Waffles)
- 3 oz. Broiled Crab Cakes with Remoulade
- Home Fried Country Potatoes
- Fresh Squeezed Orange Juice & Hot coffee Station



Crab Feasts

Availability of crabs/oysters/local ingredients based on the season. All feasts includes paper, crab mallets, plastic knives, apple cider vinegar, extra crab seasonings and napkins. All feasts, market price.

1. Crabs By the Dozen/Bushel

2. All-You-Can-Eat Crabs

- Add-on Options available

3. Crab Feast #1

- Steamed Blue Crabs
- Local Chesapeake Buttered Corn
- Hush Puppies and Buttermilk Biscuits with Maryland Honey

4. Crab Feast #2

- Steamed Blue Crabs
- Local Chesapeake Buttered Corn
- MD Vegetable Crab Soup
- Steamed Peel & Eat Shrimp with Cocktail and Lemons
- Hush Puppies and Buttermilk Biscuits with Maryland Honey

5. Crab Feast #3

- Steamed Blue Crabs
- Local Chesapeake Buttered Corn
- MD Vegetable Crab Soup
- Steamed Peel & Eat Shrimp with Cocktail and Lemons
- Southern Style Fried Chicken
- Hush Puppies and Buttermilk Biscuits with Maryland Honey

- Add-On -

Suggestive add-on options for crab feasts

- Raw Oyster Bar Display
 - Market Price
- Bourbon Pork BBQ
 - Served with soft potato sliders
- Dessert
 - Suggestive options:
 - Made From Scratch Pies
 - Seasonal Cobbler
 - Bananas Foster Bread Pudding
 - Made From Scratch Cookies
 - Deep Dish Brownies
- Sides
 - Coleslaw
 - Red Bliss Potato Salad
 - Mac n' Cheese
 - Summer Pasta Salad
 - Buttermilk Biscuits and Hush puppies with Maryland Honey
 - Collard Greens
 - Chesapeake Fries
 - Cucumber & MD Tomato Salad
 - Cheddar Grits
 - Roasted Brussels Sprouts
 - Mixed Green Salad
 - Caesar Salad
- Beverages
 - Freshly Brewed Sweet Tea
 - Jessica's Lemonade
 - Canned Soda's
 - Bottled Water

Carryout Trays

*Delivery Option Available for Additional Charge
Each Tray Serves 20- 25 People*



- **Blue Crab Dip**
 - Served with toasted baguette
- **Crab Balls**
 - Crab balls, cocktail, remoulade and fresh lemon wedges
- **Spiced Shrimp Cocktail Tray**
 - Seasoned 21/25 shrimp served with cocktail and fresh lemon wedges
- **Artisanal Cheese and Veggie Tray**
 - Various hard and soft cheeses, fresh cut veggies, grapes, chunky blue cheese and cajun ranch dipping sauce. Served with assorted crackers
- **Artisanal Cheese and Fruit Tray**
 - Various hard cheeses and fresh cut fruit served with assorted crackers
- **Skip's Assorted Favorites**
 - Assortment of Skipper's Pier signature crab appetizers including; crab bruschetta, crab balls and crab crusted oysters beautifully displayed with fresh lemon
- **Wings- Mix and match up to 2 flavors**
 - Chesapeake, Meemaw's BBQ, Lemon Pepper, Honey Sriracha and Hot Sauce. Served with ranch, blue cheese and celery stalks
- **Chef's Selection Cookie Tray**
 - Jessica's choice of 2 made from scratch cookies. Hint: She takes suggestions :)
- **Fried Green Tomatoes**
 - Skipper's famous fried green tomatoes topped with shrimp salad and so co corn salsa

Pre-Selected Packages

***Large Parties of 30 or more.
Available on premise or off premise.***

Southern Feast- \$21 pp

- *Hush Puppies & Buttermilk Biscuits with Honey*
- *Bourbon Pork BBQ with Rolls*
- *Blackened Shrimp & Old Bay Sausage with Taso Gravy*
- *Cheddar Grits*
- *Collard Greens*
- *Brown Sugar and Nutmeg Peach Cobbler with Fresh Whipped Cream*

Backyard Feast- \$17 pp

- *Hand Formed Angus Beef Patties*
- *Grilled Chicken with Meemaw's BBQ*
- *Lettuce, Maryland Tomato, Red Onion, Pickles and American Cheese*
- *Red Bliss Potato Salad*
- *Marinated Cucumber & Local Tomato Salad*
- *Mixed Berry Crumb Cobbler with Fresh Whipped Cream*

Surf & Turf Deck Dining- \$35 pp

- *Toasted Baguette with Garlic Herb Butter Rosettes*
- *Caesar Salad*
- *Crab Cake with Remoulade*
- *Hand Carved Filet with Thick cut Portabella*
- *Rosemary & Parmesan Potatoes*
- *Roasted Seasonal Farm Vegetables*
- *Double Chocolate Smith Island Cake*

MD Seafood Evening Dinner- \$34 pp

- Smaller Lunch Version Also Available -

- *MD Vegetable Crab Soup*
- *Crab Cakes with House Remoulade*
- *Old Bay Rockfish & So Co Corn Salsa*
- *Seasonal Farm Roasted Vegetables*
- *Red Bliss Butter and Garlic Potatoes*
- *Double Chocolate Smith Island Cake Bites*

Quick Lunch Meeting- \$16 pp

- *MD Shrimp Salad Pinwheels*
- *Grilled Chicken Bruschetta on Ciabatta*
- *Slaw*
- *Summer Pasta Salad*
- *Apples*
- *Made from Scratch Cupcakes-You're Choice of Flavor*

Special Occasion Lunch- \$18 pp

- *Seasonal Salad*
- *Whole Garlic & Heirloom Tomato Fresh Catch*
- *Grilled Chicken Topped with Heirloom Bruschetta*
- *Roasted Red Bliss Potatoes*
- *Seasonal Farm Vegetables*
- *Made from Scratch Cookies and Deep Dish Brownies*

Rehearsal Dinner- \$32 pp

- *Hush Puppies & Buttermilk Biscuits with Honey*
- *Seasonal Salad*
- *Blue Crab Stuffed Chicken with Apple Wood Bacon*
- *Herb Crusted Beef with Fried Onion Crispies*
- *Red Bliss Butter and Garlic Potatoes*
- *French Beans and Carrots*
- *Chef Selection Cobbler*

All parties of 30 or more

***Build your own package by selecting item(s)
from each category:***

Special Events

Salad/Soup- Pick One
Bread- Optional Pick One
Entrée- Pick Two
Starch- Pick One
Vegetable- Pick One
Dessert- Optional- Pick One

Dinner packages range in price based on the selections. Gluten free options available based on request.

- Salads -

- **Pier Salad**
Chopped romaine lettuce, carrot, red onion, cherry tomato, cucumber and crouton. Served with your choice of 2 house made dressings
- **Cesar Salad**
Chopped romaine tossed with shaved parmesan and croutons
- **Winter Salad**
Mixed greens, mandarin orange, red onion, and goat cheese with warm balsamic dressing
- **Summer Salad**
Baby spinach, strawberry, onion and feta with house balsamic
- **Fall Salad**
Mixed greens, candied pecans, apple, smoked gouda, and shallot vinaigrette
- **Spring Salad**
Spring mix, carrots, cucumber, red onion, and cranberries with shallot vinaigrette

- Soups -

- ***MD Vegetable Crab Soup***
- ***Cream of Crab Soup***

- Assorted Breads -

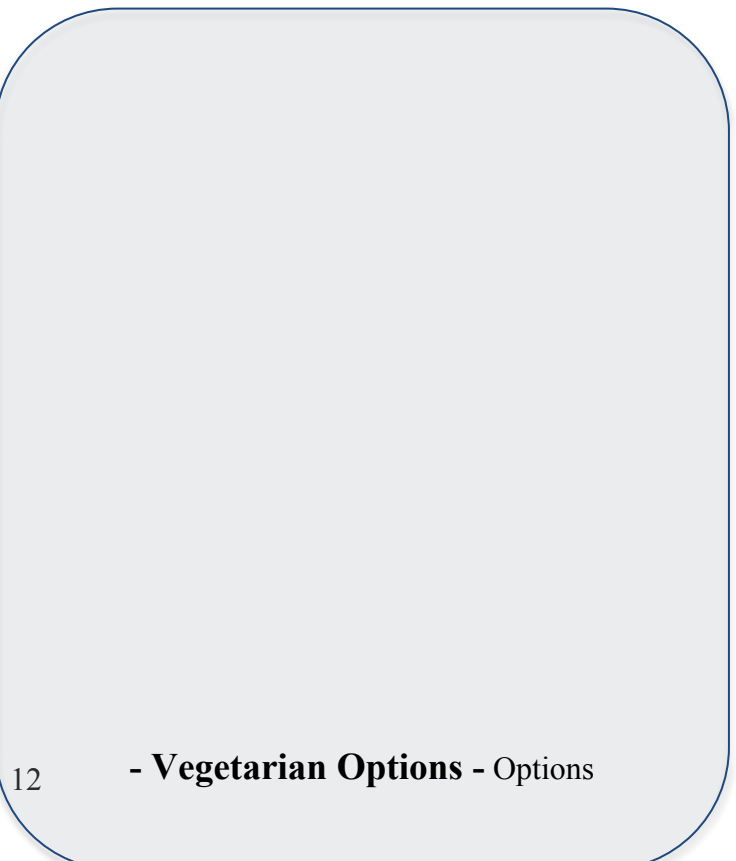
- ***Buttermilk Biscuits with Maryland Honey an***
- ***Old Bay Dusted Rolls with Whipped Butter***
- ***Toasted Baguette with Compound Garlic Butter Rosettes***

- Starch -

- Entrée's -

- ***Bourbon Pork BBQ***
- ***Not Your Average Mama's Meatloaf***
- ***Blackened Shrimp and Old Bay Sausage with Taso Gravy***
- ***Grilled Chicken with Meemaw's BBQ***
- ***Old Bay Rockfish with So Co Corn Salsa***
- ***Whole Garlic and Heirloom Tomato Fresh Catch of the Day***
- ***Chesapeake Chicken- Tender chicken breast stuffed with our signature crab cake wrapped with apple wood bacon and old bay butter sauce***
- ***Garlic & Herb Crusted Steak with Fried Onion Crispy***
- ***Hand Carved Filet with Thick Cut Portabella***
- ***Broiled Crab Cake with Remoulade***
- ***Grilled Chicken Topped with Heirloom Bruschetta***
- ***Buttermilk Fried Chicken with Taso Gravy***
- ***Chef's Selection Seasonal Glazed Salmon***
- ***Sliced New York Strip Steak***
- ***Garlic Shrimp & Scallop Scampi***
- ***Taste of the Bay-Sampling of our grilled rockfish, oysters casino and mini crab cakes***

Continued ...



- Vegetarian Options - Options

- *Salted Baked Potato*
- *Red Bliss Smashed Potato*
- *Roasted Rosemary and Parmesan Potato's*
- *Brown Sugar Cinnamon Sweet Potato*
- *Wild Grain Rice*
- *Cheddar Grits*

- Vegetable -

- *Roasted Seasonal Farm Vegetables*
- *French Beans and Julienne Carrots*
- *Chesapeake Corn on the Cob*
- *Garlic Spinach*
- *Roasted Brussels Sprouts*

- Desserts -

Please see sweet enhancements page for all options

- **Farm Vegetable Pasta**
In a light garlic tomato sauce over rice or linguine
- **Fried Green Tomato Stack**
Lightly breaded green tomatoes layered with red tomato and sliced mozzarella over cheddar grits
- **Grilled Eggplant and Pesto**
Stuffed with fresh mozzarella and marinara over linguine

Beverage



Information

Alcoholic beverage packages are customizable. Open bar packages only apply to parties of 65 or more.

Parties of 60 or less: Your options as follows:

1. Create a custom drink menu
2. Limit the bar menu
3. Create a bar tab maximum
4. Purchase 1-2 drinks per person off of the regular drink menu.

- Bar Set-up - -

Bar Set-up Fee- \$75

Cocktail Bar Includes

-All cocktail bars includes
- Beer, Wine, Liquor, Juices, Grenadine, Lime Juice, Sweet & Dry Vermouth, Triple Sec, Peach Schnapps, Soda's and Drink Garnishes

Off Premise Cash & Consumption Bar

\$2.50 per person set-up fee

-Drink Packages-

All you can drink bar packages include:
Beverage napkins, serving cups and garnishes.
-Staffing costs not included

House Wine & Beer

Minimum 3 hour-\$12 per person
4 hour-\$14
5 hour-\$16

Premium Wine & Beer

Minimum 3 hour - \$13 per person
4 hour-\$15
5 hour-\$18

Top Shelf Wine & Beer

Minimum 3 hour- \$15
4 hour-\$17
5 hour- \$20

House Cocktail Bar

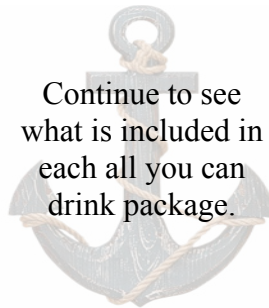
Minimum 3 hour- \$13
4 hour-\$16
5 hour- \$19

Premium Cocktail Bar

Minimum 3 hour - \$20
4 hour- \$23
5 hour-\$26

Top Shelf Cocktail Bar

Minimum 3 hour- \$24
4 hour - \$28
5 hour- \$32



Continue to see what is included in each all you can drink package.

Drink

Package Selections -

- House Beer, Wine & Cocktails -

Wine- Select 2 Varietals

Stone Cellars: Chardonnay, Merlot, Pinot Grigio and Cabernet Sauvignon And Beringer White Zinfandel

House Beer - Select 4

Bud Light
National Bohieum
Miller Lite
Coors Light
Michelob Ultra

House Liquor:

Bowmans Vodka, Gin, Tequila, Rum
Bartans Scotch/Whiskey Blend

- Premium Wine & Beer -

Premium Wine- Select 4 Varietals

Wine selections change periodically

Premium Liquor

Finlandia
Vodka
Tanqueray Gin



Jim Beam Bourbon
 Seagrams VO
 Bacardi Light Rum
 Sausa Gold Tequila
 Jack Daniels Whiskey
 Kahlua

Premium Beer - Select 4

Any House Beer
 Yuengling Lager
 Blue Moon
 Heinken
 Rolling Rock
 Corona

- Top Shelf Wine & Beer -

Top Shelf Wine- Select 4 Varietals

Wine Selections changes periodically

Top Shelf Beer – Select 5

Any Premium/House Beer
 Sam Adams
 Rolling Rock
 Stella Artois
 IPA-of the month

Top Shelf Liquor

Grey Goose Vodka
 Finlandia Vodka
 Bombay Sapphire Gin
 Marker's Mark Bourbon
 Dewar's Scotch
 Crown Royal Whiskey
 Meyers Dark Rum
 Seagrams VO
 Sausa Hornitos Tequila
 Kahlua, Amaretto

Cash & Consumption

Wines by the Bottle:

Wine service and champagne toasts are charged by total bottle consumption. Once bottle is opened it is charged to the tab. Leftover wine can be take home.

Wines

Stone Cellar.....\$21
Chardonnay and Cabernet
Premium Wines
Selection Varies.....\$24-\$41

Wines by the Glass

Stone Cellar.....\$6
Premium Wines.....\$6-12.00
Selections Varies

Bottled Beer

Bud Light.....\$3.25
National Bohieum.....\$3.25
Miller Lite.....\$3.25
Coors Light.....\$3.25
Michelob Ultra.....\$3.25
Yuengling Lager.....\$4.00
Blue Moon.....\$4.00
Heinken.....\$4.00
Rolling Rock.....\$4.00
Corona.....\$4.00
Corona Light.....\$4.00
Sam Adams\$4.25
Rolling Rock.....\$4.25
Stella Artois.....\$4.25
IPA-of the month.....\$4.75

Additional Bar Fee's

Bartender.....\$20 per hour
Gratuity.....20%
Alcohol Sales Tax.....9%

- Soft Drinks -

Canned Soda's/Fountain Drinks
Lemonade
Sweet Tea, Un-Sweet Iced tea
Coffee Station

*Canned Juices
Canned Soda's*

Bottled Water

Sweet

Enhancements



**- Large
Dessert**

****Price varies*

All desserts are made from scratch or *never frozen* from our culinary trained pastry chef. If you would like to request a custom order please contact her directly with an inquiry.

**Party
Options -**
based on

selection

- *Chef's Selection Cobbler*
- *Chocolate Crunch Cake*
- *Seasonal Bread Pudding*
- *Seasonal Crème Brulee*
- *Chef Selection Cupcake*
- *Specialty Cake/Dessert Cake* Price varies based on selection. Can be ordered separately*
 - *Chef's Selection Cheesecake*
 - *Assorted Dessert Bars*
 - *Cookies / Deep Dish Brownies*
 - *Chocolate Covered Strawberries*

- Cookies & Brownies -

- Cookie Types -

- *Old Bay Snicker Doodles*
- *Chewy Sugar Cookie*
- *White Chocolate Macadamia Nut*
 - *Chocolate Chip*
 - *Pecan Chocolate Chip*
- *Jessica's Ultimate Peanut Butter Crunch*
- *Oatmeal Cranberry with White Chocolate Chips*
 - *Chewy Lemon Burst*

- Deep Dish Brownies -

Deep dish brownies for any occasion

- Bread Pudding -

Chef Jessica's famous made from scratch bread pudding. Sold by the tray. Feeds 20-25 people

Flavors:

*Cinnamon Apple
Bananas Foster
Pumpkin*

- Cobbler -

Sold by the tray. Feeds 20-25 people

Flavors:

- *Country Apple -*
- *Mixed Berry -*
- *Brown Sugar & Southern Spiced Peach -*
- *Double Cherry -*
- *Pumpkin Crumble -*

- Wedding Cakes -

All cakes are customizable down to the flavor, fillings and decoration. Cakes purchased with an event include free delivery, setup and no cake-cutting fee. Examples of cakes can be shown during your free wedding cake consultation and sketch. Please call ahead to make an appointment.

Cake Pricing

******Prices begin at:***

Italian Butter Cream - \$3.25 per serving

Fondant Covered- \$4.75 per serving

Specialty Design Cakes/ Grooms Cakes

- *½ Sheet.....\$ 50*
- *Full Sheet.....\$90*
- *10 in Round.....\$35*
- *14 in Round.....\$60*

Price varies based on design

Dessert Cakes/Cheesecakes

10” Round- Serves:

Flavors:

- *Red Velvet*
- *Birthday Cake*
- *Carrot Cake*
- *Toasted Coconut with Melba*
- *Lemon Lust*
- *Plain Cheesecake*
- *Chocolate Peanut Butter Lover*
- *Fruit Cheesecake*
- *Seasonal Cheesecake*

Pies

All pies made from scratch and baked to order. Serves 8

Flavors:

- *French Apple Crumb- \$16*
 - *Apple-\$16*
- *Pumpkin with Brown Sugar Streusel-\$15*
 - *Blueberry-\$16*
 - *Mixed Berry-\$18*
 - *Double Cherry-\$17*
- *Caramel Banana Cream-\$18*
 - *Lemon Cream-\$17*
 - *Coconut Cream-\$17*
 - *Key Lime Cream-\$16*
- *Sweet Potato with Toasted Meringue -\$14*
- *Whiskey Pecan with Chocolate Chips-\$18*
- *Brown Sugar and Spiced Peach-\$16*

