

# ORDERING GUIDELINES

We request all orders be placed at least two business days in advance.

Same-day or next-day orders may be possible, depending on availability.

Please provide contact info and delivery address (if applicable) when you submit your order

Orders for Mondays should be placed on Thursdays before 2 pm

Menu selection and prices are subject to change.

Prices do not include tax or delivery fees.

Utensils fees apply.

**Ordering Hours are Monday - Friday from 10 am to 3 pm**

**Orders for Sundays are not available at the moment**

## How Much to Serve for an Entrée

Most entrées are fashioned after restaurant plating styles.

General, per-person guidelines would be 6 ounces of protein, 4 ounces of vegetables and other sides, and 3 ounces of sauce or gravy.

Paper and plastic goods are available at a minimal charge. All foods are generally sold at refrigerated temperatures. Ask your catering manager about items you'd like delivered hot.

Orders are to be prepaid in full.

## Delivery

Delivery within walking distance (up to 10 minutes) from the store is free.

A \$50 order minimum is required for free delivery.

There is no minimum for a pick-up.

A delivery fee applies if the destination is outside the walking range.

## Cancellation Policy

If you need to cancel your order, please inform us 24 hours before the event or sooner by calling 201-434-2080.

Only a store or catering manager can take an order cancellation.

Late cancellations may be subject to a 50% service fee.

Email us at [catering@hudsongreenemarket.com](mailto:catering@hudsongreenemarket.com) for any inquiries and to place an order.

77 Hudson Street, Jersey City, NJ 07302

# BREAKFAST MENU

## SANDWICHES

### Gourmet Breakfast Sandwiches a la carte

Ham & Swiss Croissant (Freshly baked croissant, Ham, swiss cheese)

Egg white omelet on whole wheat toast (Spinach, Mushroom, cheese)

Vegetable Omelet Sandwich (Spinach, Mushroom, onions, tomato, Peppers)

Greek Omelet Sandwich (Spinach, Feta, Red Onions, Olives)

Wrapped individually, Served hot. Minimum order 12  
\$7.99/ea

### Classic Deli Breakfast Sandwiches a la carte

Taylor Ham/Egg & Cheese

Turkey/Egg& Cheese

Bacon/Egg & Cheese

Ham/Egg & Cheese

Sausage/ Egg & Cheese

Egg & Cheese

Wrapped individually. It comes on a classic roll. Minimum order 12

\$ 6.99/ea

brioche roll or Croissant - \$1/ea additionally.

## PLATTER

### HGM Breakfast Platter

Assortment of Mini Bagels, Croissants, Mini Muffins, and Mini Danishes

served with cream cheese, butter, and jelly.

\$ 160 (Serves 15 to 20 people)

## COFFEE/TEA TO GO

Fresh Brewed Coffee 96 oz. Box \$28.00

(1-pint creamer, 1-pint milk, sugar/sweeteners, cups, stirrers)

Premium Hot Tea - \$28.00

(96 oz hot water + 8 assorted teabags, 1 pint milk, sugar/sweeteners, cups, stirrers)

# PLATTERS

## CHARCUTERIE

### Italian Antipasto

Sliced Meats and Cheeses, Pickled Vegetables, and crackers  
Small \$ 85.00 (Serves 8-10 people)  
Large \$ 165.00 (Serves 25-35 people)

### Grilled Vegetable Antipasto

Cheese, Vegetables, Olives, crostinis, and crackers  
Small \$ 85.00 (Serves 8-10 people)  
Large \$ 165.00 (Serves 25-35 people)

### Smoked Salmon

Smoked Atlantic salmon,  
Served with assorted regular or pumpernickel bread,  
sliced red onions, fresh tomato, cream cheese, and  
butter  
Small \$ 130.00 (Serves 8-10 people)  
Large \$ 245.00 (Serves 25-35 people)

### Southwestern

Fresh Guacamole, Pico Di Gallo, Crispy Tortilla Chips  
Small \$ 70.00 (serves 8-10)  
Large \$ 100.00 (serves 25-35)

### Mediterranean

Hummus, Babaganoush, Tabouleh, Feta cheese, Stuffed  
Grape Leaves, Olives, Dried Fruits & Pita Wedges  
Small \$ 80.00 (Serves 8-12 people)  
Large \$ 120.00 (Serves 25-35 people)

## CHEESE

### Classic Cheese Platter

An assortment of our domestic cheeses and crackers  
Small \$ 75.00 (Serves 8-10 people)  
Large \$ 145.00 (Serves 25-35 people)

## FRUITS & VEGGIES

### Sliced Seasonal Fruit Platter

A Selection of home-grown and international fruits  
locally farmed when available.  
Small \$ 65.00 (Serves 8-10 people)  
Large \$ 110.00 (Serves 25-35 people)

### Classic Crudités

Today's fresh selection of seasonal vegetables  
served with hummus and tzatziki dip  
Small \$ 65.00 (Serves 8-10 people)  
Large \$ 115.00 (Serves 25-35 people)

### Seasonal Berry Bowl

Cut seasonal berries.  
Platter \$ 59.00 (Serves 8-10 people)

# SUSHI

## PLATTERS

### Platter #1

Roll Combo (60 pcs.)

Vegetable Roll, Cucumber & Avocado Roll, California Roll, Tuna & Avocado Roll,  
Salmon & Avocado Roll, Alaska Roll, Florida Roll, Salmon Tempura Roll,  
Spicy Tuna Roll, Spicy Salmon Roll

\$105.00

10 to 12 people

### Platter #2

Roll Combo (66 pcs.)

California Roll, Tuna Avocado Roll, Salmon Avocado Roll, Alaska Roll,  
Florida Roll, Philadelphia Roll, Spicy Tuna & Avocado Roll, Spicy Salmon & Avocado Roll,  
Rainbow Roll, Dragon Roll, Shrimp Tempura Roll

\$120.00

12 to 15 people

### Platter #3

Sushi, Sashimi & Roll Combo (68 pcs.)

Sushi: Tuna, Salmon, Red Snapper, Shrimp - 3 pcs. of each

Sashimi: Assorted Sashimi - 20 pcs. (chosen by Chef)

Roll: Rainbow Roll, Eel Roll, California Roll, Spicy Tuna Roll,  
Alaska Roll, Salmon Avocado Roll

\$160.00

15 to 18 people

### Platter #4

Combination Sushi Platter#4

Sushi & Roll Combo (62 pcs.)

Sushi: Tuna, Salmon, Red Snapper, Shrimp - 4 pcs. of each

Roll: Rainbow Roll, Tuna & Avocado Roll, California Roll, Spicy Tuna Roll,  
Salmon Tempura Roll, Shrimp Tempura Roll, Salmon & Avocado Roll

\$130.00

10 to 12 people

### Combination Sushi Platter

\$8.50 per roll (minimum ten rolls)

### All Seafood Sushi Platters

\$9.50 per roll (minimum ten rolls)

# APPETIZERS & HORS D'OEUVRES

## APPETIZERS

### Asparagus Spears Wrapped in Prosciutto

Pencil green asparagus, Prosciutto di Parma, Extra  
Virgin Olive Oil  
\$ 80.00 (3 dozen)

### Beef Tenderloin Crostini

Gorgonzola Cheese, Caramelized Onions, Toasted  
Baguette  
\$ 120 (3 dozen)

### Arancini

Saffron Risotto Balls Stuffed with Mozzarella and  
Ground Beef  
\$130 (3 dozen)

### Chicken Satay

A hollowed pineapple, filled with Spicy Peanut dipping  
sauce, displaying wooden skewers of grilled chicken  
breast, pined around it  
\$ 160.00 (3 dozen)

### Mini Crab Cakes Maryland-Style

Blue Lump and Claw meat blended into a traditional  
savory recipe, Chipotle Aioli dip, or tartar sauce  
\$145.00 (3 dozen)

### Mushrooms Stuffed with Crabmeat

Medium button champignons stuffed with Claw Crab  
Meat with onions and peppers, topped with bread  
Japanese seasoned bread crumbs & broiled to golden  
\$120 (3 dozen)

### Serrano (Prosciutto) & Melon

Cantaloupe Skewers wrapped in 18 months of the finest  
Jamon Serrano or Italian Prosciutto  
\$ 85.00 (3dz)

### Grilled Shrimp and Chorizo Skewers \$130 (3 dozen)

### Mini Beef Wellington

Filet Mignon, Mushroom Duxelle, and Cured Ham in  
Flaky Puff pastry  
\$140 (3 dozen)

### Coconut Shrimp

Shaved Coconut, Panko, Orange Radish Marmalade  
\$120 (3 dozen)

### Swedish Meatballs

Brown Sauce with Capers and Shallots \$85 (3 dozen)

### Mozzarella & Cherry Tomato Skewers

Paired with Cherry or Pear tomatoes, marinated in a  
Garlic and Oil blend topped with a balsamic glaze  
\$79(3 dozen)

### Mini Quiche

Chef's assortment, including garden vegetables,  
Lorraine, Broccoli and cheese, and Three Cheeses (3 DZ)  
\$85.00

### Pigs in a Blanket

Succulent beef frankfurters wrapped in a flaky puff  
pastry, oven-baked until golden and crispy.  
\$112.00 (3 dozen)

# APPETIZERS & HORS D'OEUVRES

CONT.

## Shrimp Cocktail

Served with traditional Cocktail Sauce

\$ 85.00 (3 dz)

## Smoked Salmon on Crostini

Served with Cream Cheese, Dill, Red onion & Scallion

\$ 95.00 (3dz)

## Tomato and Mozzarella Crostini

Basil Pesto

\$ 85.00 (3dz)

## Spanakopita Mini

Greek Phyllo Dough Triangles filled with Feta and

Spinach

\$ 95.00 (3dz)

## Deviled eggs

\$ 55.00 (3dz)

# SALADS

## GREENS

Salad Bowl serves 10-12 people  
\$ 45.00

### Greek Salad

Romaine lettuce, Feta Cheese, Kalamata Olives, Stuffed Grape Leaves, cucumbers, tomatoes, red onion, and oregano with a red wine vinaigrette

### Summer Salad

Mixed greens, Asparagus, Carrots, Hard Boiled Eggs, Potatoes, White Balsamic Vinegar

### Spinach and Kale

Baby Spinach, Kale Marinated and Roasted Portobello Mushrooms, Roasted Beets, sun-dried tomatoes, Goat Cheese Crumbles, Italian Dressing

### Marinated Chicken Caesar

Romaine Lettuce, Grilled Chicken, Shaved parmesan cheese, Croutons, Caesar Dressing  
\$55.00

### House Salad

Mixed Greens, Tomato, Cucumber, Bermuda Onion, Black Olives, Carrots, Balsamic Vinegar

### Arugula Salad

Arugula, Beets, Cranberries, Spiced Walnuts, Goat Cheese; Raspberry Vinaigrette

### Chef Salad

Mixed Greens, Romaine Lettuce, Ham, Turkey Breast, Bacon, Provolone cheese, Ranch Dressing  
\$55.00

### Buffalo Chicken

Crispy Iceberg and Romaine Lettuce with Buffalo Breaded Chicken, Blue Cheese Crumbs, Cherry Tomatoes, Carrots, Ranch Dressing  
\$55.00

# S A L A D S

## P A S T A

Bowl serves 12-15 people  
\$ 55.00

### Penne Primavera

Penne, Asparagus, Portobello, red & yellow Bell peppers, squash, zucchini, and eggplant, Roasted Garlic, Extra Virgin Olive Oil, and basil

### Creamy Pesto Pasta

Rigatoni, garlic, basil, and Pignoli cream pesto  
(nut free available)

### Greek Pasta Salad

Fusilli, Sweet red & green peppers, imported feta, kalamata olives, red onions, tomatoes, cucumbers, oregano red vinaigrette

### Soba Noodle Salad

Asian Veggies, Spicy Peanut Sauce

### Tortellini Pesto

Same as Pasta al Pesto without the cream; optional is a sun-dried tomato pesto

### Thai Chicken Salad

Noodles Chicken, Peppers, Onions, Carrots, Cucumber, Sesame Peanut Sauce

### Elbow macaroni salad

Elbow Pasta, Mayonnaise, Peppers, Onions

### Potato salad

Potatoes, mayonnaise, vinegar, salt, and pepper

# VEG., POTATO, & GRAINS

Menu Items with a star require a minimum of 3 business days' notice.

Half Tray serves 12-15 people \$60.00

Full Tray serves 22-26 people \$95.00

**Saffron Risotto**  
\$70 half tray, \$110 full tray

**Sautéed Bok Choy (Seasonal)**  
Tamari & Tuong Ot Oi (refined Soy broth and Red Chili  
Garlic)

## Rice

Choice of Plain, Vegetables, Beans, Coconut, Basmati, Jasmine, Wild, Brown grain

## Root Vegetables

Roasted Parsnip, Carrots, Beets, Potatoes, Rutabaga, Celery, Sweet Potatoes, and Red Onions

**Roasted Butternut Squash or Acorn (seasonal)**  
with Butter and Spice

## Mashed & Purees of:

Choice of Yukon Potatoes, Red Potatoes, Sweet Potatoes, Parsnip, Carrot, Cauliflower

Creamy Mashed Potatoes with Butter

Green Beans with Almonds

Green beans chimichurri

Grilled Vegetable Medley With Balsamic

Truffle Parmesan Roasted potatoes

Ratatouille

# PASTA

Menu Items with a star require a minimum of 3 business days' notice.

Half Tray serves 12-15 people

Full Tray serves 22-26 people

## Baked Ziti

Ziti baked with Marinara Sauce, Basil, Ricotta, and Mozzarella

Half Tray - \$ 55.00, Full Tray - \$95.00

## Cavatelli with Broccoli

Cavatelli pasta tossed with Broccoli, Mushrooms, Shallots, Garlic, and Olive Oil

Half Tray - \$ 55.00 Full Tray - \$95.00

## Vegetable lasagna

Delicious layers of fresh pasta sheets, Vegetables, Bechamel Sauce & Cheese

Half Tray - \$ 70.00 Full Tray - \$145.00

## Linguine Seafood Fra Diavolo

Linguine tossed with Shrimp, Octopus, Scallops, Squid, Clams & Mussels in a Spicy Marinara Sauce

Half Tray - \$ 95.00 Full Tray - \$185.00

## Rigatoni Bolognese

Our House ground Sirloin & Filet Mignon of Beef, Marinara

Half Tray - \$ 55.00 Full Tray - \$95.00

## Pasta Pomodoro

with plum tomatoes, garlic, basil

Half Tray - \$ 45.00 Full Tray - \$85.00

## Lobster Ravioli

Tarragon Creamy Sauce

Half Tray - \$ 75.00 Full Tray - \$135.00

## Capellini Puttanesca

Capellini Pasta with olives, capers, and an anchovy-scented Tomato Sauce

Half Tray - \$ 65.00, Full Tray - \$100.00

## Meat Lasagna

Delicious layers of fresh pasta sheets with meatballs and sausage, tomato, and cheese

Half Tray - \$ 80.00 Full Tray - \$165.00

## Manicotti

Pasta stuffed with Ricotta Cheese, Baked Parmesan Style

Half Tray - \$ 65.00 Full Tray - \$125.00

## Penne Matriciana

With Bacon, Parmesan, Garlic, Onions, Mushrooms, Basil, and Plum Tomatoes

Half Tray - \$ 55.00 Full Tray - \$95.00

## Cheese Ravioli

Any Sauce

Half Tray - \$ 55.00 Full Tray - \$95.00

## Rigatoni Quattro Formaggio w/

Chicken

Four Cheese Sauce

Half Tray - \$ 60.00 Full Tray - \$100.00

# PASTA

Menu Items with a star require a minimum of 3 business days' notice.

Half Tray serves 12-15 people

Full Tray serves 22-26 people

## Stuffed Shells

Half Tray - \$ 55.00 Full Tray - \$95.00

## Orecchiette Primavera

Mini Pasta Hats, Sautéed with delicate Mini Dice Cut

Fresh Vegetables,

(Garlic Oil, Pink Sauce, or Tomato Sauce)

Half Tray - \$ 50.00 Full Tray - \$90.00

## Pasta Marinara

Half Tray - \$35.00 Full Tray - \$65.00

## Fettuccine Alfredo w/ Chicken

Fettuccine tossed in Aged Parmesan Cream Sauce

Half Tray - \$ 60.00 Full Tray - \$100.00

## Shrimp Scampi with Spaghetti

Half Tray - \$ 65.00 2Lb Shrimp// Full Tray 4Lb Shrimp-  
\$115.00

# ENTRÉES LAND

## MEATS

\* Menu Items with a star require a minimum of 3 business days' notice.

Half Tray Serves 10-12

Full Tray Serves 20-24

**\*Root beer braised Beef Short Ribs**  
with potatoes and carrots (optional prunes)  
(market price)

**House Smoked Pulled Pork**  
Market price

**\*Lamb Rack (Seasonal)**  
Domestic, NZ, or Australian  
Port sauce or Apple Mint Demi-glace  
Market Price

**Marinated Skirt Steak**  
Grilled delicious and tender, light steak cuts  
Half Tray - \$140.00, Full Tray - \$260.00

**\*Medieval Prime Rib Roast (Seasonal)**  
Whole rack with AU JUS, roasted root vegetables  
Market price

**Shepherd's Pie, either way**  
Euro Sweet: Raisins, Olives, Peppers & Hard B. Eggs,  
or just classic American style  
Half Tray - \$60.00, Full Tray - \$105.00  
We use Ground Sirloin and Filet Mignon Beef

**Swedish Meatballs**  
Loganberry Beef Sauce (black currant)  
Half Tray - \$80.00, Full Tray - \$150.00

**Pork Ribs**  
sauce choice: BBQ Korean, BBQ sweet chili, dr. pepper  
sauce  
(market price)

**House Smoked Brisket**  
Market price

**House Smoked Pork Ribs**  
Market price

**Angus Beef Meatballs**  
For Kids: Tomato and Parmesan  
Adult: Garlic and Parsley  
Half Tray - \$75.00, Full Tray - \$130.00

**HGM Sirloin Meatloaf**  
Our Famous ground NY & Filet Mignon Loaf, 100% Beef  
Half Tray - \$85.00, Full Tray - \$155.00

**Stuffed Pork Loin (Ballotine)**  
Prunes, spinach, sun-dried tomatoes, and mozzarella  
Half Tray - \$90.00, Full Tray - \$160.00

**Uzbek Plov**  
Beef, Lamb, Rice, Carrots, Onions, Chickpeas, Raisins,  
Cumin, Black Pepper, Oil Blend, (Garlic and Hard Boiled  
Eggs optional).  
Full Tray - \$180.00  
Feed 15-20 People

# ENTRÉES LAND

## SEAFOOD

\* Menu Items with a star require a minimum of 3 business days' notice.

Half Tray Serves 10-12

Full Tray Serves 20-24

### Crab Cakes Maryland Style

Tartar Sauce or Red Bell Pepper Mayo

Half Tray - \$ 120.00, Full Tray - \$240.00 market price

### Fish & Chips

Beer Battered Atlantic Cod Fish w/ Sauce Tartar,

Remoulade

Fried Ranch Potato Wedges (separate tray)

Half Tray - \$ 90.00, Full Tray - \$160.00

### Mild Jambalaya

Spicy Tomato Seafood Rice with vegetables, Okra & Corn

Optional: Pork Chorizo

Half Tray - \$ 90.00, Full Tray - \$160.00

### Steamed Mussels Mariniere

Garlic Parsley, Chardonnay wine, and butter-toasted baguettes

Half Tray - \$ 65.00, Full Tray - \$110.00

### Paella Valenciana

Spanish Saffron Short Grain Rice, Seafood Family Platter,

with optional Chicken and Chorizo

Half Tray - \$ 100.00, Full Tray - \$180.00

### Nordic Wild Salmon (Scotland)

Dijon, Honey Wasabi, Teriyaki Glazed or Creamy Dill Sauce

Half Tray - \$125 Full Tray - \$210

### Baked Red Snapper

Fennel, Orange, Peppers Fresh Slaw

Half Tray - \$ 75.00, Full Tray - \$130.00

### Wasabi Pea Crusted Mahi Mahi

Young Ginger Sauce

Half Tray - \$ 110.00, Full Tray - \$200.00

### Pistachio Crusted Salmon

Half Tray - \$ 130.00, Full Tray - \$220.00

### Lemon-Caper Shrimp

Half Tray - \$ 75.00, Full Tray - \$130.00

Based on 3 Lbs and 6 Lbs 21/25 Shrimp (we work all sizes M/P)

### Stuffed Sole, Lobster Sauce

Blue Crab Meat stuffing, 7 oz each, Lump and Claw meat

Half Tray - \$ 140.00, Full Tray - \$250.00

### Sesame Crusted Tuna (Seared Rare)

With Seaweed Salad

Half Tray - \$ 85.00, Full Tray - \$150.00

# ENTRÉES LAND

## FOWL

\* Menu Items with a star require a minimum of 3 business days' notice.

Half Tray Serves 10-12

Full Tray Serves 20-24

### Chicken Breast Cutlets

Milanese, Grilled or Herb-marinated

Half Tray - \$ 70.00, Full Tray - \$140.00

### Cordon Bleu w/ Sauce Champignon

Half Tray - \$ 130.00, Full Tray - \$240.00

### Turkey Meatloaf with Gravy

Half Tray - \$ 65.00, Full Tray - \$110.00

### Creamed Chicken Stew w/ Mushrooms

Half Tray - \$ 80.00, Full Tray - \$150.00

### Chicken Francese

Chicken Medallions in a Lemon Butter Sauce

Half tray \$75.00, Full tray \$145.00

### Chicken Lemon Thyme sauce

Broiled portions (breast with wing attached, partially boneless)

Half Tray - \$ 120.00, Full Tray - \$230.00

### Crispy Honey Fried Chicken

Half Tray - \$ 90.00, Full Tray - \$170.00

### Chicken Cacciatore

Chicken drumsticks and thighs with onions, peppers, mushrooms,

and peas in Italian tomato sauce

Half Tray - \$ 65.00, Full Tray - \$110.00

### Chicken Marsala

Chicken Medallions in Marsala Mushroom Sauce

Half Tray \$75.00, Full Tray \$145.00

### Chicken Quesadillas

With Pico de Gallo Guacamole and Sour cream

Half Tray - \$ 85.00, Full Tray - \$155.00

### Chicken Fajitas

Guacamole, Pico de Gallo, sour cream, soft tacos, black beans, scallions

Half Tray - \$ 120.00, Full Tray - \$230.00

SAUCES FOR FOWL: Hunters, Champignon Blanc, Brown, Parmesan Cream, Supreme, Tomato, White Wine, Red Wine, Pesto,

Balsamic, Cacciatoro red or White, Lemon, Lemon Pepper, Sage Butter, Bechamel, Poultry Gravy, Giblets, Mushroom, Thai

Coconut Basil, Teriyaki, Curry Cream, Francese, Curry Pineapple, Tarragon Cream, Oreganata, Picatta, Chimichurri, Bacon

Southern white Gravy, Marsala, Sherry and Madeira, Honey Jack Daniels

\$ 30.00 / qt

# S A N D W I C H

## P L A T T E R S

(No Substitutions, No add-ons)

### American Sandwich Platter

( 2 Ham w/, American Cheese, LTO, Mayo | 2 Turkey w/ American Cheese, Avocado, Bacon, LTO, Mayo | 2 Sliced Chicken w/ Jack Cheese, LTO, Chipotle Mayo)  
\$ 105.00 / platter (feeds 12)

### Italian Delight Sandwich Platter

(2 Grilled Chicken w/ Fresh Mozzarella, Roasted Peppers, Arugula, and Pesto Sauce | 2 Breaded Chicken w/ Fresh Mozzarella, Roasted Peppers, and Pesto Mayo | 2 Ham Salami w/ Provolone, LTO, Salt, Pepper, Oregano, Oil and Vinegar)  
\$ 115.00 / platter (feeds 12)

### Veggie Sandwich Platter

(2 Egg Salad w/ Lettuce, and Tomato | 2 Veggie Burger w/ Jack Cheese, LTO, and Chipotle Mayo | 2 Eggplant w/ Yellow Squash, Zucchini, Fresh Mozzarella, Arugula, and Balsamic Vinaigrette.)  
\$ 105.00 / platter (feeds 12)

### Gourmet Sandwich Platter

(2 HGM Rib Eye Steak w/ Caramelized Onions, Peppers, Bacon, Mozzarella, Jalapenos, and Cilantro | 2 Hudson Cuban w/ Pulled Pork, Ham, Swiss Cheese, Pickles, and Brown Mustard | 2 Pesto Chicken w/ Bacon, Lettuce, Tomato, and Pesto Sauce)  
\$ 125 platter (feeds 12)

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## DESSERTS

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### Assorted Cookie and Brownie Platter

12" platter - \$75.00 (10-15 people)

16" platter - \$120.00 (30-35 people)

### Bread Pudding (made with Seasonal Fruits)

Half Pan \$40.00 (8-10 people)

Full Pan \$70.00 (20-22 people)

### Assorted Pudding (vanilla, chocolate, rice)

\$65.00 per dozen cups