



2026 HOLIDAY MENU



delectables
FINE CATERING



WELCOME TO THE HOLIDAY SEASON

Thank you for considering Delectables Fine Catering for your 2026 holiday celebration.

Whether you're hosting an intimate gathering, elegant cocktail reception, corporate holiday party, or festive celebration with family and friends, our team is dedicated to creating memorable experiences through exceptional cuisine and gracious hospitality.

The holiday season is a time for gathering, celebrating, and making lasting memories. To ensure the highest quality and service during our busiest time of year, our culinary team has thoughtfully curated a collection of seasonal favorites for November and December events.

From menu planning and professional service staff to bar service, rentals, setup, and breakdown, our experienced event specialists are here to make your holiday event seamless, elegant, and unforgettable.

Holiday Event Information

The following sample menus have been designed for full-service cocktail receptions, social gatherings, and corporate events taking place during November and December 2026. Our seasonal offerings are fully customizable, allowing you to mix and match selections from the menus that follow to create the perfect holiday experience.

Full-Service Holiday Events

Our team can coordinate every aspect of your event, including food, beverage service, professional staff, china, rentals, setup, and breakdown, providing a seamless, full-service catering experience from start to finish.

Holiday Booking Information

A \$5,000 minimum applies to all full-service events taking place during November and December 2026, inclusive of food, beverage, service, and china.

Payable by cash or check to "Delectables Fine Catering". Credit and debit cards are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.

Florida State and County Sales Tax added to each event.

Signed contract and deposit are required to book your event.

our contact info

phone | 727.781.1200

web | www.delectablescatering.com

email | events@delectablescatering.com





HOLIDAY COCKTAIL STYLE MENU

butler passed hors d' oeuvres

Beef Tenderloin Skewers
shaved beef tenderloin, artichokes, roasted red
pepper and grilled zucchini with cilantro
chimichurri (gf)

Shrimp Cocktail Shooter
served with lemon & cocktail sauce (gf)

Holiday Cheese Balls
rolled pecan cheeseballs in savory tart shell with
green onion garnish (v)

Mini-Flatbread
brie, caramelized onions, balsamic reduction (v)

Stuffed Mushrooms
filled with choice of sweet Italian sausage, shredded
short rib, feta and spinach, or crabmeat (gf)

Meatballs
beef meatballs with choice of swedish, peppercorn
or marinara sauce

Butternut Squash Bruschetta
holiday spiced pepitas, shallots, sage and brown
sugar vinaigrette on toasted parmesan crostini (v)

stationary hors d' oeuvre display

Cheese + Charcuterie
Imported + domestic cheeses, premium Italian
meats, gourmet breads, crackers & pita points

Seasonal Baked Brie en Croute
with cocktail bread & gourmet crackers (v)



gf - Gluten Free

v- Vegetarian

vg- Vegan

BELLS, BITES & BUFFET

TRADITIONAL HOLIDAY BUFFET MENU

butler passed hors d' oeuvres

Honey Walnut Chicken Bites

lightly fried & tossed with honey walnut glaze, finished with toasted benne seeds (gf)

Seafood Shooters

shrimp & scallop in a lobster thermidor sauce, served in a real scallop shell (gf)

Deviled Eggs

classic style or with lemon, horseradish, lump crab and paprika (gf)

Caprese Kebobs

with fresh mozzarella, basil & cherry tomato (gf, v)

Stuffed Mushroom

filled with feta and spinach (gf)

traditional dinner buffet

Herb Roasted Châteaubriand

hand-carved and presented with a peppercorn sauce and horseradish chantilly [carved]

Oven Roasted Turkey

pre-sliced, with turkey gravy and cranberry chutney (gf)

Smoked Gouda Mac and Cheese

(v)

Traditional Cornbread Herb Stuffing

with mire poix, sage, butter & turkey broth

Broccoli Casserole

with cheddar cheese and fried shallot topping (v)

Harvest Salad

mixed greens w/ goat cheese, tomato, candied pecans, mandarin orange, craisins, red onion, honey-tarragon vinaigrette (gf, v)

Assorted Dinner Rolls

with creamy butter (v)

gf - Gluten Free

v- Vegetarian

vg- Vegan



FEAST, FLAVOR & FESTIVITY

UPSCALE HOLIDAY BUFFET MENU

butler passed hors d' oeuvres

Fennel Crusted Lamb Chops

served with rosemary gravy (gf)

Honey Walnut Chicken Bites

lightly fried & tossed with honey walnut glaze, finished with toasted benne seeds (gf)

Bacon Wrapped Shrimp

with pomegranate molasses glaze (gf)

Prosciutto Wrapped Figs

goat cheese, herbs, black mission figs, crispy prosciutto, balsamic reduction

Stuffed Mushroom

filled with shredded short rib (gf)

upscale dinner buffet

Herb Roasted Prime Rib of Beef

served with au jus and horseradish chantilly [carved] (gf)

Pan Seared Florida Grouper

pecan crusted, finished with a saffron beurre blanc (gf)

Lobster Mac and Cheese

with a creamy mornay sauce

Truffle Manchego Mashed Potatoes

(v)

Roasted Brussels Sprouts

with applewood smoked bacon & honey (gf)

Tuscan Greens Salad

arugula, spinach, feta cheese, red onion, grape tomatoes, seedless grapes,
toasted almonds with raspberry vinaigrette (gf, v)

Exotic Bread Display

with creamy butter (v)

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STOCKINGS, SNACKS & STATIONS - HOLIDAY STATIONS MENU

butler passed hors d' oeuvres

Pork Belly Bites

bourbon brown sugar glazed with scallion garnish (gf)

Marinated Shrimp Skewers

with lemon roasted garlic aioli (gf)

Portabella Flatbread

roasted garlic oil, vegan mozz, thyme roasted portabellas, fresh basil & balsamic glaze (vg)

Sausage & Cheddar Cheese Balls

a classic holiday favorite

Tuscan Bruschetta

on toasted parmesan crostini (v)

signature dinner stations

Holiday Carving Station

Choose **one protein** and **two sauces** to pair with beef of choice,
served with choice of

Mashed Potatoes, Truffle Manchego Mashed Potatoes,
Smoked Gouda Potatoes au Gratin or Traditional Cornbread Stuffing

AND a choice of

Broccoli Casserole, Roasted Brussels Sprouts,
or Chef's Selection of Vibrant Market Fresh Roasted Vegetables

Herb Roasted Chateaubriand | hand-carved whole roasted tenderloin

Herb Roasted Prime Rib of Beef | classically seasoned and slow roasted

Sauce Options for Beef | Peppercorn Demi, Horseradish Chantilly, Au Jus, Creamy Peppercorn
Gorgonzola Cream Sauce, Mushroom Diane, Red Wine Jus, or Caramelized Onion & Sherry Cream Sauce

Honey-Apricot Glazed Ham | with creole mustard sauce

Oven Roasted Turkey | with turkey gravy and cranberry chutney

Bacon Wrapped Boneless Pork Loin | with sage & brown sugar gastrique

-menu continued on next page-

gf - Gluten Free

v- Vegetarian

vg- Vegan



STOCKINGS, SNACKS & STATIONS - HOLIDAY STATIONS MENU

signature dinner stations | continued

Deluxe Pasta Station

Enjoy our freshly made **Tortellini with Homemade Bolognese** and our hand made **Three Cheese and Portobello Ravioli** with tomato basil cream sauce

Our station chef will freshly prepare a composed pasta dish of your choice:

Seafood Primavera with scallops, shrimp and fresh steamed vegetables topped with a light cream sauce
tossed with penne pasta

Rigatoni with Italian Sausage roasted fennel and spicy arrabbiata sauce

Bowtie Diablo Pasta with feta cheese and a medley of tomatoes, peppers, onions and olives (v)

Cavatappi Alfredo with grilled chicken and broccoli
served with **Garlic Bread**

Seasonal Salad Creation Bar

mixed fresh greens, arugula, and spinach and an assortment of market fresh vegetables and accoutrements for your guest's salad creation, to include:

Italian plum tomatoes, red onions, goat cheese, dried cranberries, marinated black olives, carrots, cucumbers, olives, hard-boiled egg, sliced almonds, diced ham, bacon bits, pepitas, and croutons with maple sage vinaigrette, creamy house garlic parmesan dressing and raspberry vinaigrette

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HOLIDAY HORS D'ŒUVRES SELECTIONS

hot hors d'oeuvre selections

Empanadas

chicken, beef picadillo or vegetarian, with ancho crema (v)

Coconut Shrimp

with orange horseradish sauce

Fried Mozzarella Triangles

with marinara (v)

Meatballs

with your choice of swedish, peppercorn or marinara sauce

Turkey Meatballs

with spiced cranberry glaze (gf)

Mini-Maryland Crab Cakes

with creole white rémoulade

Mini-Quesadillas

with grilled steak, shredded chicken or julienne vegetable and cheese, with ancho crema

Italian Stromboli Bites

ham, salami, capicola and provolone, served with marinara

Sausage & Cheddar Cheese Balls

classic holiday favorite

Stuffed Mushrooms

filled with choice of sweet Italian sausage, shredded short rib, feta and spinach or crabmeat (gf)

St. Louis Fried Cheese Ravioli

with marinara (v)

Sesame Breaded Chicken Satay

with peanut sauce

Spanakopita spinach and feta in phyllo (v)

Portabella Flatbread

roasted garlic oil, vegan mozzarella, thyme roasted portabellas, fresh basil & balsamic glaze (vg)

Seafood Shooters

shrimp & scallop in a lobster thermidor sauce, served in a real scallop shell (gf)

Mini-Flatbread

brie, caramelized onions, balsamic reduction (v)

Honey Walnut Chicken Bites

lightly fried & tossed with honey walnut glaze, finished with toasted benne seeds (gf)

Vegetable Spring Rolls

with duck sauce pipette (vg)

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v- Vegetarian

vg- Vegan



HOLIDAY HORS D'ŒUVRES SELECTIONS

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v- Vegetarian

vg- Vegan

premium hors d'œuvres

Prosciutto Wrapped Figs
goat cheese, herbs, black mission figs,
crispy prosciutto, balsamic reduction (gf)

Mini-Chicken & Waffles
drizzled with honey

Shrimp Cocktail Shooter
served with lemon & cocktail sauce (gf)

Marinated Shrimp Skewers
with lemon roasted garlic aioli (gf)

Bacon Wrapped Shrimp
with pomegranate molasses glaze (gf)

Pork Belly Bites
bourbon brown sugar glazed with scallion
garnish (gf)

Mini Cuban Sandwiches
ham, mojo pork, genoa salami, swiss
cheese, dill pickle chips, mustard aioli,
pressed on La Segunda cuban bread

Fennel Crusted Lamb Chops
served with rosemary gravy (gf)

cold hors d'œuvres

Caprese Kebob
with fresh mozzarella, basil & cherry
tomato (gf, v)

Beet Caponata
roasted red beets, capers, olives, crispy
garlic (vg)

Butternut Squash Bruschetta
holiday spiced pepitas, shallots, sage and
brown sugar vinaigrette on toasted
parmesan crostini (v)

Turkey Meatballs
with spiced cranberry glaze (gf)

Deviled Eggs
classic style or with lemon, horseradish,
lump crab and paprika (gf)

Tuscan Bruschetta
on toasted parmesan crostini (v)

Beef Tenderloin Skewers
shaved beef tenderloin, artichokes,
roasted red pepper and grilled zucchini
with cilantro chimchurri (gf)

Holiday Cheese Balls
rolled pecan cheeseballs in savory tart
shell with green onion garnish (v)

Mini Crudit  Shots
with hummus (gf, vg)



HOLIDAY HORS D'ŒUVRES SELECTIONS

stationary displays

Hot Artichoke and Spinach Dip
served with cocktail bread & gourmet
crackers

Seasonal Baked Brie en Croute
with cocktail bread & gourmet crackers
(v)

Hot Crab Dip
served with cocktail bread

Fresh Seasonal Fruit Display
with honey lime yogurt (v)

International Cheese
Presentation
imported and domestic cheeses served
with assorted gourmet crackers

Cheese + Charcuterie
Imported + domestic cheeses, premium
Italian meats, gourmet breads, crackers
& pita points

Garden Vegetable Crudité
bite-size artistically arranged
vegetables with peppered artichoke dip
(v)

Deluxe Grazing Table

A beautifully arranged display of domestic and imported cheeses, cured meats, fresh and dried fruits, breads, crackers, and seasonal accompaniments. Guests are invited to build their own bites with a variety of spreads, pickled vegetables, nuts, and sweet accents.

gf - Gluten Free

v- Vegetarian

vg- Vegan





entrée selections

PLATED BEEF & PORK ENTRÉE SELECTIONS

Grilled Filet Mignon | perfectly seasoned and grilled, topped with steak butter sauce

Classic Beef Short Ribs | slow-cooked and tender, with mushroom madeira wine sauce

Double Cut Pork Chop | chargrilled, caramelized onion & fig chutney (gf)

HAND CARVED MEATS FOR BUFFETS AND STATIONS

Herb Roasted Châteaubriand | presented with a peppercorn sauce & horseradish chantilly [carved]

Herb Roasted Prime Rib of Beef | served with au jus and horseradish chantilly [carved] (gf)

Honey-Apricot Glazed Ham | with a creole mustard sauce [carved] (gf)

Bacon Wrapped Boneless Pork Loin | served with sage & brown sugar gastrique [carved] (gf)

Oven Roasted Turkey | with turkey gravy and cranberry chutney [carved] (gf)

BUFFET SELECTIONS

Classic Beef Short Ribs | slow-cooked and tender, with mushroom madeira wine sauce

Beef Bourguignon | slow cooked and tender, with mushrooms, carrots & pearl onions

Smoked Beef Tips | slow smoked with finished with a mushroom madeira sauce

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entrée selections

SEAFOOD ENTRÉE SELECTIONS

Grouper Provençale | Italian parsley, diced tomatoes, garlic, and onions on charbroiled fillet of grouper (gf)

Grilled Salmon | with a honey lemon glaze (gf)

Shrimp Scampi | large shrimp cooked in white wine and lemon butter (gf)

Pan Seared Florida Grouper | pecan crusted, finished with a saffron beurre blanc (gf)*

*premium selection slightly higher in price

POULTRY ENTRÉE SELECTIONS

Chicken Boursin | a boneless chicken breast filled with fresh spinach and boursin cheese, topped with gluten-free breadcrumbs and an herb sauce (gf)

Chicken Montrachet | stuffed chicken breast w/ spinach, goat cheese and sun-dried tomatoes, served with a lemon butter cream (gf)

Chicken Marsala | boneless breast of chicken sautéed with marsala wine & a mushroom demi-glaze

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vg- Vegan



entrée selections

VEGETARIAN ENTRÉE SELECTIONS

Grilled Portabella Mushroom | with roasted vegetable quinoa and a red pepper coulis
served on a bed of spinach (gf, vg)
[plated entrée only]

Hasselbeck Butternut | apple cider glaze with sweet potato mash and herbed stuffing crumble
served with grilled broccolini (gf, vg)
[plated entrée only]

Spaghetti Squash Bolognese | roasted spaghetti squash
stuffed with a Bolognese of mushrooms, tomato, and aromatics topped with vegan mozzarella &
baked, best served with grilled broccolini (gf, vg)
[plated entrée only]

Butternut Squash Lasagna | layered and baked to perfection (vg)
[plated or buffet entrée]

Tricolor Three Cheese and Portabella Ravioli | with tomato-basil beurre blanc (v)
[plated or buffet entrée]

Bowtie Diablo Pasta | with feta cheese and a medley of tomatoes,
peppers, onions and olives (v)
[plated or buffet entrée]

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sides & salads

SIDES

Mashed Potatoes | (gf, v)

Truffle Manchego Mashed Potatoes | (gf, v)

Roasted Redskin Potatoes | seasoned and oven roasted
(gf, vg)

Smoked Gouda Potatoes Au Gratin | a popular favorite (gf)

Whole Grain and Wild Rice Blend | (gf, vg)

Traditional Cornbread Herb Stuffing | with mire poix, sage,
butter & turkey broth

Smoked Gouda Mac and Cheese | (v)

Lobster Mac and Cheese | with a creamy mornay sauce *

Broccoli Casserole | with cheddar cheese and fried shallot
topping (v)

Cauliflower Au Gratin | with vegan mozzarella & crispy
fried onion topping (vg)

Chef's Choice of Vibrant Market Fresh Roasted Vegetables
| (gf, v)

Chargrilled Broccolini | seasoned simply with olive oil,
black pepper and kosher salt (gf, vg)

Roasted Brussels Sprouts | with applewood smoked bacon
& honey (gf)

*These premium selections slightly higher in price.

SALADS

Delectables Garden House Salad | Italian plum tomatoes, marinated black olives, imported Chinese lotus root, carrots, cucumbers and radishes over mixed lettuces, served with creamy house-made garlic parmesan dressing and raspberry vinaigrette (gf, v)

Harvest Salad | mixed greens with goat cheese, tomato, candied pecans, mandarin orange, raisins, red onion, honey-tarragon vinaigrette (gf, v)

Tuscan Greens Salad | arugula, spinach, feta cheese, red onion, grape tomatoes, seedless grapes, toasted almonds with raspberry vinaigrette (gf, v)



Signature Stations

Signature stations give your guests fun and adventurous ways to explore the culinary side of your event or wedding. Let us help you put together the perfect combination of stations for your event.

MAC & CHEESE STATION

cavatappi with creamy gouda sauce with your guest's choice of accoutrements:
scallions, bacon bits, fried onion straws and broccoli florets

MASHED POTATO BAR

creamy Idaho potatoes accompanied by cheddar cheese, bacon bits, scallions, sour cream, and broccoli florets.

MEDITERRANEAN MEZZE STATION

feta cheese triangles, grilled vegetables, olives, hummus and pepperoncinis with pita bread

PIEROGI BAR

classic potato dumplings served with caramelized onion jam, sour cream, shredded cheese, apple cranberry chutney, mushroom marsala sauce, crispy fried onions

HOME FOR THE HOLIDAYS SANDWICH BAR

guest choice of sliced roasted turkey or glazed ham served on Hawaiian rolls, with creole mustard sauce, cranberry chutney, roasted garlic aioli, shredded lettuce, roma tomatoes, dill pickle chips

SEASONAL SALAD CREATION BAR

mixed fresh greens, arugula, and spinach and an assortment of market fresh vegetables and accoutrements for your guest's salad creation, to include:
Italian plum tomatoes, red onions, goat cheese, dried cranberries, marinated black olives, carrots, cucumbers, olives, hard-boiled egg, sliced almonds, diced ham, bacon bits, pepitas, and croutons with maple sage vinaigrette, creamy house garlic parmesan dressing and raspberry vinaigrette

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signature stations

party fare

MINI-HOT DOG STATION

with relish, ketchup, mustard, onion, and sauerkraut

MACHO NACHO STATION

homemade tortilla chips, warm nacho cheese, diced tomatoes, seasoned ground beef, refried beans, scallions, black olives, jalapenos, sour cream, and guacamole.

QUESADILLA STATION

choice of Two: Steak, Chicken, or Veg, with a toppings bar of salsa roja, salsa verde, hot sauce, sour cream, cotija, and guacamole

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DESSERT STATIONS

The Donut Lab Station

Choose from our signature flavors or mix, match, and pile on the toppings to create your own masterpiece

Start with a fresh yeast donut and our team will dip it in either Royal Icing or Chocolate Ganache. Then each guest will finish each donut with their choice of an assortment of chefselected toppings including :

Coconut Flakes, Candied Lemon Zest, Crispy Bacon Bits, Hot Honey, Caramel Popcorn, Crushed Oreos, Colored Sprinkles, Mini Chocolate Chips and Crushed Peanuts

or allow our team to create signature donuts for your event!

Seasonal Sundae Bar includes whipped cream, maraschino cherries, chocolate ganache fondue, crushed peppermint, cajun candied pecans, toasted walnuts, chocolate covered candies, with premium vanilla and chocolate ice cream (v)



DESSERT STATIONS

Seasonal Viennese Dessert Display

chef selected dessert bites
and cookies (v)

Holiday Cookies

a seasonal variety of holiday
classics (fruitcake cookies, brown
butter chocolate chip, Christmas
cookies, snickerdoodles, peanut
butter, cranberry white chocolate
walnut cookies) (v)



Southern Bread Pudding
vanilla bourbon caramel & whipped
cream (v)

Cheesecake Bar
classic NY style and
caramel sea salt cheesecake
with a toppings bar including mixed
berries, graham cracker crumbs,
chocolate sauce, caramel sauce,
whipped topping, toffee crumbles,
and chocolate shavings (v)



PLATED DESSERTS

(THESE OPTIONS ARE FOR SERVICE
WITH SIT DOWN MEALS ONLY)

Crème Brulée

classic vanilla custard, torched and
garnished with whipped cream &
strawberry (gf, v)

Espresso Dark Chocolate Cheesecake

made in the traditional style,
espresso dark chocolate ganache,
crushed biscotti cookies, whipped
topping and chocolate covered
espresso beans (v)

Trio of Holiday Miniatures

mini-crème brulée, chocolate
covered candy cane strawberry, and
an eggnog custard shooter (gf, v)



THE BAR

FULL BAR + BEVERAGE PACKAGES

Our packages range from Premium Selections all the way through Top Shelf and Craft options for spirits, beer and wine.

SET-UP & EQUIPMENT

We provide all the necessary mixers, bar equipment, ice, glassware, bartenders, and liquor liability insurance.

SPECIALTY COCKTAILS

We would be happy to assist you in coming up with specialty cocktails and are happy to incorporate a champagne toast or wine pour at dinner.

ZERO PROOF LIBATIONS

Our bar team can easily create non-alcoholic versions of your favorite cocktails and can also utilize "zero proof" substitutions for your favorite spirits.



HOLIDAY COCKTAILS

FROSTED GINGER KICK

vodka, ginger liquor, gingerbread syrup, ginger beer, cranberry juice, rosemary & cranberries garnish, served in a collins glass

POLAR PEPPERMINT

peppermint schnapps, vodka, white creme de cacao, irish cream, crushed candy cane rim, served in a coupe glass



WINTER ORCHARD

brandy, apple cider, cranberry juice, cinnamon, nutmeg, cinnamon stick & orange slice garnish, served in a rocks glass

HOLIDAY PUNCH

blanco tequila, pineapple juice, cranberry juice, prosecco, served in a wine glass

MISTLETOE MOCHA MARTINI

blanco tequila, espresso, irish cream, vanilla vodka, chocolate liquor, garnished with chocolate shavings, served in a martini glass



TROPICAL SNOWFALL

vodka, irish cream, creme de cacao, marshmallow syrup, coconut cream, toasted coconut or toasted marshmallow garnish, served in a rocks glass



HOLIDAY COCKTAILS

BLUE COCONUT FROST

vodka, blue curacao, coconut cream, pineapple juice, crushed gingerbread garnish, served in a collins glass

RUBY REINDEER

blanco tequila, pomegranate juice, fresh lime juice, citrus liqueur, dehydrated lime + pomegranate seed garnish, served in a coupe glass



CRANBERRY ROSEMARY FRENCH 75

gin, cranberry rosemary syrup, lemon juice, champagne, rosemary sprig garnish, served in a champagne flute glass

SANTA'S NIGHTCAP

bourbon or rye, maple syrup, angostura bitters, orange bitters, cranberry syrup, orange peel & cinnamon stick garnish, served in a rocks glass



JINGLE JUICE

vodka, cranberry juice, lemon juice, simple syrup, cranberries garnish, served in a collins glass

ZERO PROOF BEVERAGE STATIONS



INFUSED WATER STATION

Guests are able to help themselves to a refreshing infused water bar!

Served from our elegant beverage decanters,
flavor combination examples include:

Strawberry/Basil, Citrus, Blueberry/Mint, Mango/Kiwi/Cucumber,
Grapefruit/Rosemary

SOUTHERN BEVERAGE STATION

Guests are able to help themselves to a selection of
delicious and refreshing drinks!

Served from our elegant beverage decanters
Southern Style Sweet Tea, Unsweet Tea, Classic Lemonade, Ice Water

CLASSIC COFFEE BAR

Throughout the event, guests are able to help themselves, whenever the caffeine
need strikes!

French Roast and De-Caf Coffee with cream and assorted sweeteners, classic
coffee mugs + to-go coffee cups

Optional addition: Hot Water with assorted tea bags

GOURMET COFFEE OR HOT CHOCOLATE BAR

freshly brewed fine coffee or hot chocolate served with cherries, orange zest,
white and brown sugar, cinnamon sticks, italian biscotti, chocolate shavings,
marshmallows, grand marnier whipped cream, half and half and flavored syrups

