

## *Artisans Café A la carte' Catering Pricing*

*Whole Quiche Serves 6 – 8 \$12.00*  
*Broccoli, Spinach, Bacon, Spinach Portobello, Garden Veggie*  
*Western, Quiche Loraine, Tomato Basil, Pizza Quiche*

*Gallon of Homemade Soup Serves 10 – 16 \$28.00*  
*Black Bean, Beef Barley, Broccoli Cheddar, Buffalo Chicken Wing*  
*Butternut Squash Bisque, Corn Chowder, Clam Chowder, California Medley,*  
*Cream of Celery, Cream of Mushroom, Chipotle Bean, Chili, Chicken Noodle,*  
*Spring Chicken, Spicy Chicken Noodle, Chicken Tortilla, Chicken Gumbo*  
*French Onion, Hearty Vegetable, Italian Wedding, Lentil, Minestrone,*  
*Ham & Bean, Split Pea, Pasta Figoli, Potato, Cheddar Potato,*  
*Spring Soup, Tomato Basil*

*Salads \$3.75 per person*  
*Greek, Mandarin, and Tuna Add \$1.00 per person*

*Vegetables (List on catering menu)*  
*Full Pan Serves 16 - 20 \$45.00*  
*½ Pan Serves 10 - 14 \$27.00*

*Entrees (List on catering menu)*  
*Full Pan Serves 16 - 20 \$62.00*  
*½ Pan Serves 10 - 14 \$37.00*

*Premier Entrees (List on catering menu)*  
*Full Pan Serves 16 - 20 \$75.00*  
*½ Pan Serves 10 - 14 \$45.00*

*Desserts*  
*Layer cakes \$35.00*  
*Fruit Cobblers ½ Pan \$27.00 Full Pan \$45.00*  
*Assorted Cookie & Brownie Tray \$1.25 per person*  
*Vegan Chocolate Mousse \$20.00*