



2022 To Go Menu

lavishly  
dunn  
Catering & Event Planning

781-826-4885 South Shore & Cape Cod

617-921-8993 Greater Boston

[info@simplydunncafe.com](mailto:info@simplydunncafe.com)

# About Us

Lavishly Dunn Catering & Event Planning has offered delicious fare and stunning presentation for events in Boston, the South Shore & the Cape for the past 15 years.

Owned and operated by Jonathan Dunn, Lavishly Dunn has received numerous accolades including Best of the South Shore from South Shore Home, Life & Style Magazine , first place for Best Food on the South Shore in 2015 & 2017 at The Taste of the South Shore and Wicked Locals 2015—2021 Reader's Choice Award & Best Wedding Caterer from Boston A-List 2017.

Lavishly Dunn Catering is a local, family-owned & committed to giving back to the local community.

## Table of Contents

How it Works.....	2
Breakfast Packages .....	3
More Breakfast.....	4
Wake Up Call (Breakfast Bars).....	5
Sandwich Packages & Soup.....	6
Sandwiches & Wraps.....	7
Salads .....	8
More Salads & Sides.....	9
Lunch Break (Lunch Bars).....	9
Happy Hour (Hors D'oeuvres) .....	10-11
Cheese and Thank You.....	11
Finger Sandwiches and Chips & Dips.....	12
Stationary Hors D'oeuvres Stations.....	13
Hot Stuff .....	14-15
Sides, Something Sweet & Beverages.....	16

# Here's How It Works

## Plan Ahead— We Book up Fast



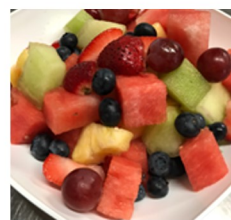
We love to plan ahead, but we know how life catches up. **Give us a call in advance for Orders** and one of our sales associates will help you make sure everything is simply dunn right. Some menu items need more advance notice to order. Other restrictions may apply— inquire within. event. Some exceptions may apply.

## Delivery or Pick Up



Lavishly Dunn offers **delivery or pick-up for most orders** to our service area Monday—Friday 7AM—5PM.. All Orders are subject to a \$500 Minimum.. Delivery charges are based on our minimum delivery fee, distance to event, and if we need a chef to specifically heat up your order. Client is also able to pick up order cold and reheat themselves and our staff is happy to help you load your vehicle.

## Consider Set-Up Simply Dunn

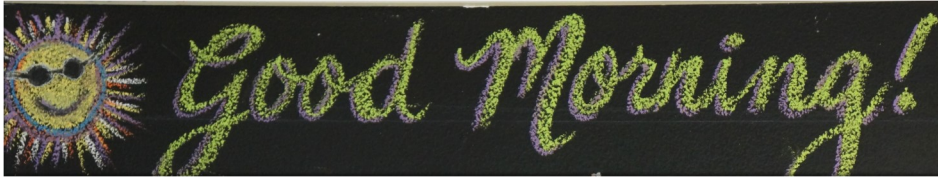


**Disposable plastic products** and serving utensils to make clean-up a breeze are available upon request for an additional charge. Sternos and chafing dishes will be \$10.00 per Set.

We're happy to set-up for you. Place the order and the rest is up to us. We accept cash, check, or credit card (up to \$1,000 per order). Full payment is required at time of order.

**Please let us know if anyone has food allergies. Gluten Free Items are marked with "GF". Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**





## Breakfast

### Continental Packages *Each Package Serves 12 People*

1. **Power Pastries** \$65.00  
Miniature Muffins (12), Danish(6), Croissants (6)  
*Substitute Gluten-Free Muffins* \$78.00
2. **Morning Carb Load** \$110.00  
Bagels (12), Miniature Muffins (12), Danish(6), Croissants (6)  
*Cream Cheese, Butter & Jam*
3. **Our Berry Best** \$175.00  
Fresh Fruit Salad, Bagels(12), Miniature Muffins(12), Danish(6), Croissant(6)  
*Cream Cheese, Butter & Jam*

### Hot Packages *Each Package Serves 12 People*

1. **Grab & Go** \$123.00  
Choice of Breakfast Sandwiches (12) *Plus* Fruit Cups (12)
2. **Protein & Potatoes** \$137.00  
Scrambled Eggs with American Cheese and Chives (Half Pan)  
Applewood Bacon (3pp) or Breakfast Sausage(2pp), Potato Hash (Half Pan)
3. **Whole Shebang** \$299.00  
“Our Berry Best” plus “Protein & Potatoes”

### Freshly Brewed Coffee

**\$26.00 per box. Serves 8 - 12.**

Freshly-brewed New England Breakfast Blend coffee creates a smooth, robust cup of coffee. Comes with twelve 8-oz. coffee cups with lids, sugar, low-calorie sweetener, 8-oz milk, & individual creamers.

Add 8-oz. almond milk - **add \$4.00**



### Breakfast By the Dozen

- |  |                      |
|--|----------------------|
| <b>Assorted Bagels</b>   | <b>\$59.00/dozen</b> |
| with Individual Cream Cheese, Butter & Fruit Preserves   |                      |
| <b>Seasonal Fresh Fruit Cups</b> <span style="color: green;">GF</span>                             | <b>\$52.00/dozen</b> |
| <b>Greek Yogurt Parfaits</b>   | <b>\$72.00/dozen</b> |
| with Fruit & Granola   |                      |
| <b>Individual Frittatas</b> <i>(other options available)</i> <span style="color: green;">GF</span> | <b>\$91.00/dozen</b> |
| Choice of Breakfast Sausage, Peppers & Onions  |                      |
| Spinach, Tomato & Feta Cheese  |                      |
| Roasted Red Pepper, Caramelized Onion and Goat Cheese  |                      |
| <b>Breakfast Sandwiches</b>  | <b>\$70.00/dozen</b> |
| Egg & Cheese; Bacon, Egg & Cheese; Sausage, Egg & Cheese; or Egg                                   |                      |
| White & Avocado, on an English Muffin or Buttermilk Biscuit  |                      |



### Breakfast by the Pan

***Half Serves 10-12, Full Serves 20-25***

- |  |  |
|--|--|
| <b>Scrambled Eggs</b> with American Cheese <span style="color: green;">GF</span> | Half: <b>\$59.00</b> Full: <b>\$110.00</b> |
| <b>Applewood Bacon (3pp)</b> <span style="color: green;">GF</span>               | Half: <b>\$59.00</b> Full: <b>\$110.00</b> |
| <b>Breakfast Sausage (2pp)</b> <span style="color: green;">GF</span>             | Half: <b>\$59.00</b> Full: <b>\$110.00</b> |
| <b>Potato Hash</b> <span style="color: green;">GF</span>                         | Half: <b>\$29.00</b> Full: <b>\$53.00</b>  |



## Wake Up Call

*(20 person minimum for bars)*

**Make Your Own Yogurt Parfait** **\$8.00/person**

Includes Greek Yogurt, Fresh Berries, Homemade Granola, Toasted Coconut, Chocolate Chips & Pumpkin Seeds

**Make Your Own Breakfast Burrito Bar** **\$13.00/person**

Includes Flour Tortillas, Scrambled Eggs, Diced Chorizo, Crumbled Bacon, Black Beans, Shredded Cheddar Cheese, Spicy Sour Cream, Homemade Salsa & Homemade Guacamole

**Make Your Own French Toast Bar** **\$11.00/person**

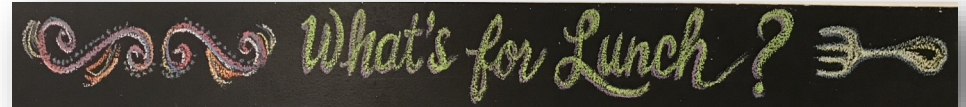
Toppings include Strawberries, Whipped Cream, Candied Pecans, Caramelized Bananas, Crumbled Bacon, Syrup, Butter & Chocolate Sauce

**Make Your Own Avocado Toast Bar** **\$13.00/person**

Includes Whole Wheat Toast, Poached Eggs, Bacon, Sliced Tomatoes, Cheddar Cheese, Cottage Cheese, Smoked Salmon, Honey Ham & Roasted Red Peppers

**Make Your Own Crepe Bar** **\$16.00/person**

Includes Baked Apples, Berry Compote, Whipped Cream, Fluff, Nutella, Ricotta Filling, Sautéed Spinach & Garlic, Sautéed Mushrooms, Thinly Sliced Ham, Crumbled Bacon, Cheese Sauce



## Sandwich Packages

*12 Person Minimum*

### 1. Sandwich & Sides

Choose 3 Sandwiches Varieties (see pg. 6) **\$15.00/pp**

Cookies, Chips & Pickles

### 2. Sandwich, Sides & Salad

3 Sandwiches Varieties, Cookies, Chips, Pickles and Salad Platter

Choice of: Garden, Greek, Caesar, Cape Cod **\$19.50/pp**

Choice of: Kale/Quinoa, Caprese, Beet Salad **\$23.00/pp**

### Boxed Lunches ~

For additional **\$1.50** per person, items can be packaged in individual boxes



## No Soup For You

*Prices based per gallon. Serves 10-12. Many more options available.*

**Signature Soup** **\$50.00**

Including Chicken Noodle; Kale, Sausage and Linguica; Tomato Basil

**Premium Soup** **\$63.00**

Including Black Angus Chili; Clam Chowder; Sausage, Kale and Chorizo Soup

**Bread and Butter (per Dozen)** **\$18.00**



## Sandwiches & Wraps ~ \$10.75 per person

**12 Person Minimum Limit 3 Sandwich Selection Per Order**

### Italian Roast Beef & Cheddar

Rare Roast Beef, Roasted Red Peppers, Lettuce, Tomato, Horseradish Cream Sauce *on Sourdough*

### Grilled Chicken & Pesto

Grilled Chicken Breast, Basil Pesto, Goat Cheese, Baby Greens, Roasted Red Peppers *on a Ciabatta Roll*

### Turkey Club

Fresh-Sliced All-Natural Turkey, Swiss Cheese, Bacon, Avocado, Tomatoes, Lettuce, Spicy Aioli *on Sourdough*

### Zesty Tuna

Vermont Cheddar, Zesty Tuna with Red Onion, Celery, House-made Spicy Aioli *on Multi-Grain Bread*

### Buffalo Blue Chicken Sandwich

Grilled Chicken tossed in Buffalo Sauce, Romaine Lettuce, Tomato, Cheddar Cheese and Blue Cheese Dressing *on Ciabatta Bread*

### Grilled Chicken Baguette

Grilled Chicken Breast, Sun-Dried Tomato Pesto, Caramelized Onion, Vermont Cheddar Cheese, Baby Greens, Roasted Garlic Aioli *on a Baguette*

### Cuban Press

Roast Pork, Smoked Ham, Swiss Cheese, Dill Pickle, Scallion Dill Remoulade

### Mediterranean Veggie & Mozzarella Wrap

Basil Pesto, Fresh Mozzarella, Roasted Red Peppers, Kalamata Olives & Tomatoes

### California Chicken Salad Sandwich

Roasted Chicken, Avocado, Cilantro, Lime, Lemon Aioli *on Ciabatta*

### Roasted Vegetable Wrap

Roasted Vegetables seasoned and wrapped in a Flour Tortilla with our Homemade Hummus, Basil Pesto, Mixed Greens and Tomatoes

### Grilled Chicken Caesar Salad Wrap

Chopped Romaine, Shaved Parmesan Cheese, Homemade Croutons

### Cape Cod Salad Wrap

Mixed Greens, Cranberries, Pecans and Crumbled Goat Cheese with Cranberry Vinaigrette



## Salads

**Small Serves 10-12 people, Large Serves 20-25**

### Take It or Leaf It

#### Garden Salad GF

Small: \$45.00, Large: \$61.00

Mixed Greens, Tomatoes, Carrots & Cucumbers with an Aged Balsamic Vinaigrette

#### Greek Salad GF

Small: \$52.00 Large: \$91.00

Tomatoes, Cucumbers, Olives, Feta, Pepperoncini with a Greek Dressing

#### Caesar Salad

Small: \$45.00 Large: \$61.00

Romaine, Shaved Parmesan, Croutons with a Classic Caesar Dressing

#### Cape Cod Salad GF

Small: \$61.00 Large: \$110.00

Mixed Greens, Cranberries, Candied Pecans, Goat Cheese with a Port Cranberry Vinaigrette

### Lettuce Be Fancy

#### Kale & Quinoa GF

Small: \$61.00 Large: \$104.00

Sautéed Kale, Toasted Quinoa, Orange Segments, Dried Cranberries, Toasted Almonds with a Lemon Shallot Vinaigrette

#### Caprese Salad GF

Small: \$65.00 Large: \$91.00

Mixed Greens, Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil Pesto with a Sweet Balsamic Vinaigrette

#### Oven Roasted Beets GF

Small: \$61.00 Large: \$104.00

Mixed Baby Greens, Red and Golden Beets, Candied Pecans, Goat Cheese with a Lemon Shallot Vinaigrette

#### Pears & Blue GF

Small: \$61.00 Large: \$104.00

Mixed Baby Greens, Spiced Pears, Danish Blue and Candied Pecans with a Honey Sherry Vinaigrette

**Add 3 oz Chicken for \$5.00 per person, Add 3 oz Steak for \$7.00 per person**

## Against the Green

**Orzo Salad with Confetti Vegetables** Small: **\$59.00** Large: **\$104.00**  
Lemon Shallot Vinaigrette

**Caprese Pasta Salad** Small: **\$39.00** Large: **\$65.00**  
Penne Pasta, Fresh Mozzarella, Vine Ripe Tomato, Basil Pesto

**Yukon Potato Salad** **GF** Small: **\$52.00** Large: **\$98.00**  
Yukon Gold Potatoes, Applewood Bacon, Caramelized Onions, Whole Grain Dijonnaise

**Spring Potato Salad** Small: **\$52.00** Large: **\$98.00**  
Red Bliss Potatoes, Green Beans, Red Onions, Artichoke Hearts, Fresh Herbs, Honey Balsamic Vinaigrette

**Fresh Fruit Salad** **GF** Small: **\$33.00** Large: **\$65.00**



## Lunch Break

*(20 person minimum for bars)*

**Make Your Own Taco Bar** **\$16.00/person**  
Slow Simmered Mexican-Spiced Beef & Ancho Chili Braised Chicken, Black Beans (vegan), Diced Tomatoes, Jalapeños, Shredded Lettuce, Shredded Mexican Cheese, Sour Cream, Pico de Gallo, 6" *Flour Tortillas (2pp)*

**Make You Own Salad Bar** **\$16.00/person**  
Mixed Greens, Roasted Peppers, Grilled Chicken, Broccoli, Shredded Carrots, Cucumbers, Grape, Tomatoes, Kalamata Olives, Cucumbers, Bacon Bits, Croutons, Parmesan Reggiano, Feta, Caesar & Balsamic Dressing

**Make Your Own Pasta Bar** **\$18.00/person**  
*Chef's Choice of Pasta*  
Oven Cured Tomatoes, Caramelized Onions, Steamed Broccoli, Fresh Scallions, Grilled Chicken, Applewood Smoked Bacon, Shredded Cheddar Cheese, Parmesan Reggiano, Tomato Basil Marinara, Three Cheese Alfredo & Fresh Basil Pesto



## Happy Hour

*3 dozen minimum.*

*All Hors D'oeuvres will be dropped off ready to heat.*

## Hors D'oeuvres (Priced per dozen)

### LAND

<b>Miniature Philly Cheese Steak Spring Roll</b> <i>with Roasted Garlic Aioli</i>	<b>\$47.00</b>
<b>Miniature Beef Wellingtons</b> <i>with Horseradish Cream</i>	<b>\$47.00</b>
<b>Herb-Crusted Tenderloin Crostini</b> <i>with a Roasted Grape Tomato, Horseradish Cream &amp; Chives</i>	<b>\$70.00</b>
<b>Herb-Crusted Sirloin and Arugula Crostini</b> <i>with Red Peppers &amp; Olive Relish</i>	<b>\$54.00</b>
<b>Asian Beef Satay</b> <i>with Soy-Ginger Dipping Sauce</i>	<b>\$31.00</b>
<b>Chicken Crostini</b> <i>with Sun-dried Tomato Pesto, Caramelized Onions, Fresh Mozzarella &amp; Garlic Aioli</i>	<b>\$31.00</b>
<b>Meatball Slider</b> <i>with Arugula &amp; Tomato Marinara</i>	<b>\$31.00</b>
<b>Buffalo Chicken Spring Roll</b> <i>with Blue Cheese Dipping Sauce</i>	<b>\$39.00</b>
<b>Thai Chicken Satay</b> <i>with Peanut Dipping Sauce</i>	<b>\$39.00</b>
<b>Key Lime Chicken Salad</b> <i>on a Crisp Wonton</i>	<b>\$47.00</b>
<b>BLT Salad Salad Skewer</b> <i>with Spicy Mayo</i>	<b>\$55.00</b>
<b>Franks-in-a-Blanket</b> <i>with Dijon Mustard &amp; Ketchup</i>	<b>\$31.00</b>
<b>Pancetta, Sage and Sun-dried Tomato Pizzette</b>	<b>\$31.00</b>
<b>Miniature Chicken Arancini</b> <i>with Roasted Red Pepper Sauce</i>	<b>\$31.00</b>

## Hors D'oeuvres Cont.

### SEA

<b>Shrimp Cocktail</b> <i>with Horseradish Cocktail Sauce</i>	<b>\$47.00</b>
<b>Peppered-Tuna Satay</b> <i>Pickled Ginger &amp; Wasabi Aioli</i>	<b>\$63.00</b>
<b>Garlic-Spiced Shrimp</b> <i>on a Bamboo Skewer</i>	<b>\$39.00</b>
<b>Coconut Shrimp Cake</b> <i>with Thai Ginger Dipping Sauce</i>	<b>\$47.00</b>
<b>Atlantic Sea Scallop</b>	<b>\$47.00</b>
<i>wrapped in Applewood Bacon on a Bamboo Skewer</i>	

### VEGGIE

<b>Caprese Salad Skewer</b> <i>with Basil Pesto</i>	<b>\$39.00</b>
<b>Stir-Fry Vegetable Spring Roll</b> <i>Spicy Cucumber Dipping Sauce</i>	<b>\$31.00</b>
<b>Chipotle Devil Eggs</b>	<b>\$31.00</b>
<b>Truffle Mac-n-Cheese Bite</b> <i>with Parmesan &amp; Parsley</i>	<b>\$34.00</b>
<b>Roasted Beets, Mascarpone Cheese and Chives Pizzette</b>	<b>\$34.00</b>

## Cheese and Thank You

*All platters serve 15-20 people*

<b>Artisan Cheese Platter</b>	<b>\$130.00</b>
<i>French Brie, Herb Goat Cheese, Vermont Cheddar, Danish Blue, Grapes &amp; Dried Fruits with Assorted Crackers</i>	
<b>Charcuterie Platter</b>	<b>\$176.00</b>
<i>Genoa Salami, Hot Capicola, Prosciutto, Whole Grain Mustard, Cheddar, Brie, Cornichons &amp; Grapes with Crostini</i>	
<b>Seasonal Vegetable Crudité</b> <b>GF</b>	<b>\$65.00</b>
<i>Seasonal Vegetables, Sesame Sage Dip &amp; Roasted Red Pepper Hummus</i>	
<b>Mediterranean and Tapas Display</b>	<b>\$130.00</b>
<i>Hummus, Tabbouleh, Roasted Potato Wedges with Chipotle Aioli, Saffron Rice Croquettes and Prosciutto wrapped Asparagus with Crisp Pita Triangles</i>	

### Finger Sandwiches *(Priced per Dozen)* **\$47.00**

Herb Roast Beef <i>with Horseradish Cream</i>
Roasted Turkey Breast <i>with Cranberry Aioli</i>
Cranberry Walnut Chicken Salad
Honey Glazed Ham and Swiss <i>with a Dijonaise</i>
Chopped Avocado, Bacon & Heirloom Tomato
Traditional White Tuna Salad
Shrimp Salad & Cucumber
Citrus Lobster Salad (Market Price)



## Chips and Dips

*Priced per Quart (32 oz)*

<b>Hot Artichoke Fondue</b> <i>with Crostini</i>	<b>\$59.00</b>
<b>Caramelized Onion and Spinach Dip</b> <i>with Crostini</i>	<b>\$59.00</b>
<b>Fresh Pico de Gallo</b> <i>with Crostini</i>	<b>\$52.00</b>
<b>White Bean Dip</b> <i>with Toasted Pita</i>	<b>\$52.00</b>
<b>Fresh Corn and Black Bean Salsa</b> <i>with Tortilla Chips</i>	<b>\$59.00</b>
<b>Pineapple-Chili Salsa</b> <i>with Tortilla Chips</i>	<b>\$65.00</b>
<b>Cilantro Lime Guacamoli</b> <i>with Tortilla Chips</i>	<b>\$52.00</b>



## Stationary Hors D'oeuvres

### Grilled Flatbread Pizza

\$16.00/Pizza

(Not available for Hot Delivery, 3 Pizza Minimum)

Pesto, Buffalo Mozzarella and Tomatoes

Buffalo Chicken with Danish Blue Cheese, Red Onion & Tomato

Wild Mushroom with Caramelized Onion, Roasted Red Pepper & Goat Cheese

Caramelized Onions, Sausage & Manchego Cheese

Beer Battered Shallot Ring and Arugula Pizza with Truffle Garlic Aioli

Prosciutto, Fontina and Grilled Shallot with Balsamic Glaze

Prosciutto, Shaved Parmesan, Sundried Tomato and Sage



### All-American Sliders

Half (1dz): \$85.00 Full (2dz): \$163.00

(Assembly May be Required by Client)

**All-Beef Sliders** with Cheddar Cheese, Caramelized Onions, Oven Cured Tomatoes, Mustard & Ketchup

**Miniature Pulled Pork Sandwiches** with Coleslaw & Barbecue Sauce

**Buffalo Chicken Slider** with Crumbled Blue & Pickled Onions

**Miniature Chicken Parmesan Subs** with Mozzarella & Tomato Sauce

**Fried Eggplant** with Roasted Tomato & Mozzarella Cheese



## Hot Stuff

### Eat Your Heart Out

*Half Pan Serves 8-12, Full Pan Serves 20-25*

#### SEA

##### Seared Atlantic Salmon GF

Half: \$150.00 Full: \$267.00

*Orange Basil Gastrique*

##### Grilled Scallop Brochettes

Half: \$273.00 Full: \$520.00

*with a Gazpacho Vinaigrette*

##### Shrimp Scampi

Half: \$110.00 Full: \$202.00

*Angel Hair Pasta*

#### LAND

##### Tuscan Grilled Sirloin Steak Tips GF

Half: \$169.00 Full: \$260.00

*Horseradish Cream Sauce*

##### Citrus Herb Grilled Chicken GF

Half: \$72.00 Full: \$143.00

*Lemon Rosemary Chicken Jus*

##### Mediterranean Chicken Breast

Half: \$110.00 Full: \$189.00

*with a Heirloom Tomato, Kalamata Olives & Garlic Chips*

##### Chicken Parmesan

Half: \$98.00 Full: \$189.00

*Tomato Basil Marinara*

##### Chicken Piccata

Half: \$98.00 Full: 189.00

*Lemon Caper Sauce*

##### Chicken, Broccoli & Ziti

Half: \$72.00 Full: \$137.00

*Alfredo Sauce*

##### Chicken Marsala

Half: \$78.00 Full: \$150.00

*Sautéed Mushrooms & Marsala Wine*

##### Chicken Fingers

Half: \$63.00 Full: \$125.00

*Served with Ketchup*

##### Braised Jerk Chicken GF

Half: \$98.00 Full: \$189.00



## LAND CONTINUED

<b>BBQ Pulled Pork</b> <i>Served with Slider Buns</i>	Half: \$136.00	Full: \$266.00
<b>Meat Lasagna</b> <i>Tomato Basil Marinara</i>	Half: \$108.00	Full: \$215.00
<b>Cheese Lasagna</b> <i>Tomato Basil Marinara</i>	Half: \$59.00	Full: \$117.00
<b>Italian Style Meatballs</b>	Half: \$85.00	Full: \$162.00
<b>Italian Sausage</b> <i>with Peppers &amp; Onions</i>	Half: \$85.00	Full: \$162.00

## VEGETARIAN

<b>Mediterranean Ravioli</b> <i>Caramelized Vegetables, Parmesan &amp; Roasted Red Pepper Sauce</i>	Half: \$130.00	Full: \$254.00
<b>Butternut Squash Ravioli</b> <i>with a Sage Cream Sauce</i>	Half: \$98.00	Full: \$189.00
<b>Three Cheese Tortellini</b> <i>with a Broccoli Rabe, Gorgonzola &amp; Cream Sauce</i>	Half: \$156.00	Full: \$267.00
<b>Baked Mac and Cheese</b> <i>with Bread Crumbs &amp; Parsley</i>	Half: \$59.00	Full: \$110.00
<b>Vegetable Primavera over Penne</b> <i>with a White Wine Butter Sauce</i>	Half: \$91.00	Full: \$176.00



## Sides

*Half Serves 10-12 people, Full Serves 20-25*

### Steamy Sides

<b>Penne</b> <i>with Tomato Basil Marinara or Butter</i>	Half: \$46.00	Full: \$78.00
<b>Baked Mac &amp; Cheese</b>	Half: \$59.00	Full: \$110.00
<b>Garlic &amp; Herb Rice Pilaf</b>	Half: \$40.00	Full: \$75.00
<b>Herb-Roasted Red Bliss Potatoes</b> GF	Half: \$52.00	Full: \$98.00
<b>Whipped Mashed Potatoes</b> GF	Half: \$34.00	Full: \$65.00
<b>Medley of Seasonal Vegetables</b> GF	Half: \$59.00	Full: \$110.00
<b>Honey Glazed Carrots</b> GF	Half: \$32.00	Full: \$59.00
<b>Balsamic Roasted Portobellos</b> GF	Half: \$78.00	Full: \$137.00
<b>Steamed Broccoli</b> GF	Half: \$52.00	Full: \$98.00

## Something Sweet

### Treat Yourself

<b>Chocolate Chunk Cookies</b>	\$36.00/dozen
<b>Triple Chocolate Fudge Brownies</b> (3" Squares)	\$49.00/dozen
<b>Chocolate Chunk Cookies &amp; Fudge Brownies</b>	\$38.00/dozen
<b>Mini Italian Pastries</b>	\$52.00/dozen
<b>Assorted Cupcakes</b> <i>Vanilla Bean, Chocolate, Lemon Meringue, Red Velvet, Peanut Butter &amp; Jelly Roll</i>	\$40.00/dozen



## Beverages

### Drink Up

<b>Still Waters</b>	\$2.25
<b>Sparkling Water</b> <i>Lemon, Orange or Raspberry</i>	\$2.50
<b>Assorted Soda</b>	\$2.25
<b>Pure Leaf Tea:</b> <i>Raspberry, Lemon or Honey Green</i>	\$2.75
<b>Orange &amp; Cranberry Juice</b>	\$3.00

## CONTACT US

46 Rockland Street, Hanover  
(Next to Boston Bowl on Rt. 139)

781-826-4885 South Shore and Cape Cod

617-921-8993 Greater Boston

**[info@lavishlydunn.com](mailto:info@lavishlydunn.com)**