



HORS D'OEUVRES

Bacon Wrapped Dates Stuffed with Goat's Cheese

Pitted medjoul dates filled with local goats' cheese, wrapped in bacon and toasted lightly.

Bacon Wrapped BBQ Shrimp (df gf)

Gulf shrimp seasoned with a blend of spices, wrapped in apple wood smoked bacon, and grilled with Texas BBQ Sauce.

Bacon Wrapped Scallops (df gf)

Sea scallops lightly dusted with seasoned breadcrumbs wrapped in a mildly smoky bacon slice and baked. Served with honey mustard.

Sausage Stuffed Potatoes (gf)

Half of a red potato baked with olive oil, salt, and pepper, and stuffed with sweet Italian sausage, cheese, and breadcrumbs.

Beef and Cilantro Empanadas

A mixture of beef marinated in lime juice and soy sauce, cilantro garlic, and seasonings folded into a crisp crescent shaped dough pocket.

Kosher Beef Pretzel Dogs

Two all-American favorites together in one terrific treat this item features all-beef kosher frankfurters wrapped in a soft pretzel dough blanket. Served with mustard on the side.

Caprese Bruschetta (v)

Grilled slices of whole wheat baguette brushed with basil pesto and topped with sliced roma tomato and fresh mozzarella cheese. Served with a drizzle of aged balsamic vinaigrette.

Falafel and Hummus on Belgium Endive (v vgn df gf)

Fried Lebanese chickpea falafel served in a Belgium endive cup with hummus and roasted red pepper garnish.

Fried Goat Cheese Medallions (v)

Lightly breaded medallions of fresh local goats' cheese, fried and served on a garlic crostini with sweet chili sauce.

Fried Green Tomato Biscuits (v)

Small buttermilk biscuits with a crispy cornmeal fried green tomato slice and sweet pepper relish.



Hors D'oeuvres cont.

Fried Macaroni and Cheese (v)

Creamy macaroni with 8 different chesses (romano parmesan, American aged white cheddar, cream cheese, fontina, cheddar, and smoked gouda) in a lightly battered bite-size nugget. Served with sweet pepper relish.

Fried Risotto Balls (v gf)

Arancini hand formed balls of creamy arborio rice stuffed with pesto and fresh mozzarella cheese, lightly dusted with breadcrumbs and fried. Served with pomodoro sauce.

Mini Quiche – Sundried Tomato and wild Mushroom (v)

Petite mini egg and sweet cream quiches with sundried tomato and chopped wild mushrooms.

Italian Beef and Pork Cocktail Meatballs

Bite sized beef and pork meatballs with herbs, breadcrumbs, and parmesan cheese baked with pomodoro sauce.

Spanakopita with Cilantro Chutney (v)

The classic spinach and feta cheese Greek pastry served with cilantro chutney.

Chicken and Waffles

Buttermilk fried chicken served atop a waffle with chipotle cream.

Fried Chicken Flautas with cheese and jalapeño peppers

Fried tortillas filled with chicken, hatch green chile peppers, green bell peppers, cheddar cheese, American cheese, and jalapeno peppers. Served with a tomatillo salsa.

Crab Cakes

Bite sized hand formed Chesapeake Bay blue crab cakes served with cajun remoulade.

Italian Sausage and Cheese Stuffed Mushrooms (gf)

Baked button mushroom caps stuffed with sweet Italian sausage, cheese, and breadcrumbs.

Mushrooms stuffed with Paneer Cheese with Spinach (v gf)

Baked button mushroom caps stuffed with spinach, onions, breadcrumbs, and fresh paneer cheese.

Mushrooms stuffed with Crab Imperial (gf)

Baked button mushroom caps stuffed with blue crab meat, peppers, onions, egg mayonnaise, and breadcrumbs. With cajun remoulade.



SOUPS

Corn Chowder

A deliciously smoky combination of sweet corn, hearty potatoes, and bacon in a velvety-smooth cream base with touches of celery, sweet red pepper, and onions.

Creamy Tomato Soup (v gf)

A hearty puree of tomatoes, celery, and bell peppers laced with cream and parmesan cheese.

Italian Wedding Soup

Beef meatballs combined with a rich garlic and onion chicken broth. This soup is accented in the traditional Napoli style with blanched spinach and acini di pepe pasta.

Garden Vegetable Soup (v vgn gf df)

Tomatoes, zucchini, green beans, potatoes, roasted celery, and carrots in a delicate vegetable broth.

Lobster Bisque with Sherry

This is a smooth and velvety lobster bisque with sweet lobster essence complemented with butter tomato puree and a touch of sherry wine.

SALADS

House Salad (v gf) – Blended lettuces, cucumbers, tomatoes, and shredded vegetables served tossed with house made Balsamic Vinaigrette dressing.

Classic Caesar Salad – Crisp romaine lettuce hearts lightly tossed with creamy Caesar salad dressing, shaved parmesan cheese and garlic croutons

Connemara Apple Salad (v) - Crisp live leaf lettuce garnished with crumbled goat cheese, spiced walnuts and tart apples with house made balsamic vinaigrette dressing and garlic Crostini.



SANDWICHES

Served with Dill Pickle Spear and potato chips.

Breakfast Sandwich –egg and cheese croissant sandwich with fried green tomato slices served on a large flaky croissant (v) .

Roast Beef on Weck – Sliced top sirloin of beef piled high on a kosher salt and caraway Kaiser Roll or *Kummelweck*, spread lightly with horseradish.

BBQ Pork Sandwich – Our own Hickory Smoked Chopped Pork BBQ, slowly smoked then chopped and seasoned with... well, never mind what it's seasoned with. Just know that this is The Real Thing! Served on a sesame seed roll with classic coleslaw.

Country Club Croissants – Lean ham and smoked turkey thinly sliced and served on a flaky croissant with bacon, Swiss cheese, leaf lettuce and sliced tomato.

Italian Sub Sandwich – Thinly sliced ham and salami on a toasted whole wheat sub roll with cheese, lettuce, tomato, red onion, and herbed Italian dressing.

Vegan Falafel Wrap with hummus, cucumber, and shredded lettuce – House made hummus and fried falafel, sliced cucumber, shredded carrots, and shredded lettuce in a 10" wrap. (v vgn gf df)

Grilled Cheese Sandwich – Blended Cheddar and Swiss Cheeses toasted with butter on thick sliced of sourdough bread. (v)



SANDWICH PICKS:
(COCKTAIL SANDWICHES)

Sliced Roast Beef with Swiss Cheese on Whole Wheat Baguette
Sliced Turkey with Havarti Cheese on Whole Wheat Baguette
Grilled Portabella Mushroom, Roasted Red Pepper and Goats Cheese on Whole Wheat Baguette (v)
Vegan Hummus, Cucumber, Tomato, Shredded Vegetable Wrap (v gf df vgn)

BEEF SLIDERS

Since 1921 when Billy Ingram first created these mini-burgers in Wichita, Kansas, "Sliders" have been a vital part of the Midwestern culinary landscape. 2 ounce all Angus beef patties are cooked on a griddle over thinly sliced onions and served by the dozen on individual buns with ketchup and mustard.



BUFFETS

Served with a choice of two sides.

Steaks:

Select from the choices below. All are grilled to Medium Rare, dusted with our own steak spices and served with roasted garlic butter.

5-ounce Sirloin Steak (gf)

8-ounce Ribeye Steak (gf)

8-ounce NY Strip Steak (gf)

6-ounce Filet Mignon (gf)

*Add shitake mushroom-Marsala ragout (v vgn gf df)

Chicken:

Grilled Lemon-Herb Chicken Breast (df gf)

6-ounce boneless chicken breast marinated in oil, garlic, lemon, and herbs and lightly grilled.

*Add shitake mushroom-Marsala ragout (v vgn gf df) \$2 per person

Chicken Florentine Gourmandaise

A boneless chicken breast stuffed with Fresh Spinach, Walnuts, and Double Cream Gourmandaise Cheese, breaded with Walnuts, and baked to perfection. Served with Walnut Cream Sauce

Chicken Marsala (df gf)

A grilled six-ounce Boneless breast of Chicken smothered in Shallots, Shitake Mushrooms, Lemon, and Marsala Wine.

Chicken Provencal (gf)

A 6oz Boneless Chicken Breast marinated in white wine, lemon zest and fresh rosemary, char grilled and served with a rich blend of roasted tomatoes, Kalamata olives, garlic, and fresh basil. We finish it all off with grated Parmesan cheese, balsamic glaze, and fresh chopped parsley. Served with your choice of two sides

Roast Chicken Fra Diavolo (df gf)

Herb roasted whole chicken pieces tossed with julienned peppers and onions, garlic, and lemon.

Stuffed Chicken

Boneless Roasted Chicken Breast with Sage Cornbread Stuffing and Creamy sage gravy.



BUFFETS (Continued)

Fish:

Served with Lemon Herb butter

Grilled, Baked or Fried 8-ounce Sunburst Rainbow Trout (gf)

Sunburst Trout Farms are not only good friends of ours, but also represent the finest that Western North Carolina has to offer in quality, sustainable aquaculture. We are proud to offer their product and know you will love it as much as we do!

Grilled, Baked or Fried 6-ounce Tilapia (gf)

A mild flavored, lean, and fast-growing freshwater fish that has been an important food source for thousands of years. Its' flavor and texture are the reason it has become one of the most popularly consumed fish in America.

Grilled or Baked 6-ounce Wild Sockeye Salmon (gf)

Wild caught Sockeye Salmon is rich, flavorful and offers a sustainable choice, unlike the more commonly served farm raised Atlantic salmon.

Grilled 6-Shrimp Skewer (gf)

6 large fresh shrimp (approximately 3 ¼ ounces) threaded onto a 10" bamboo skewer and marinated in oil, garlic, lemon and herbs and lightly grilled

Barbecue:

North Carolina Chopped Pork (df gf)

Our own Hickory Smoked Chopped Pork BBQ, slowly smoked then chopped and seasoned with... well, never mind what it's seasoned with. Just know that this is The Real Thing! Accompanied with house made Texas BBQ Sauce, Eastern Carolina BBQ Sauce and Red Headed Hot Sauce

Chopped Beef Brisket (df gf)

Slowly smoked Beef Brisket "Texas Style", hand chopped and lightly seasoned. Accompanied with house made Texas BBQ Sauce, Eastern Carolina BBQ Sauce, and Red Headed Hot Sauce

Smoked BBQ Chicken Breast (df gf)

Bone-in 10-ounce chicken breasts seasoned with our own spice blend and smoked until tender and juicy. Next, we baste it in our house made Texas BBQ Sauce and pass it over a hot grill. Accompanied with house made Texas BBQ Sauce and Red Headed Hot Sauce.

Country Style Ribs (df gf)

6–10-ounce Pork Steaks, Hand seasoned with our own spice mix and smoked until tender and juicy. Next, we baste them in our Texas BBQ Sauce and pass them over a hot grill for added flavor. Accompanied with house made Texas BBQ Sauce and Red Headed Hot Sauce.



BUFFETS (Continued)

Grilled Vegetable Brochettes (v vgn df gf)

Button mushrooms, red onions, bell peppers and squash threaded onto a 10" bamboo skewer, marinated in olive oil with garlic, herbs and spices and lightly grilled.

Grilled Chicken Brochettes (df gf)

Tender pieces of Chicken Thigh Meat threaded onto a 10" bamboo skewer with peppers, onions and mushrooms and lightly grilled.

Grilled Beef Tenderloin Brochettes (df gf)

Tender pieces of beef tenderloin threaded onto a 10" bamboo skewer with peppers, onions and mushrooms and lightly grilled.

Baked Penne Pomodoro with Grilled Vegetables (v)

Penne Pasta tossed with our own Pomodoro Sauce and baked with mozzarella cheese and grilled vegetables.

Lasagna Bolognese

Hand Made Lasagna with a rich Bolognese sauce layered with Herbed Ricotta Cheese, Fresh Mozzarella Cheese and Beefsteak Tomatoes, and of course, Pasta Sheets. Served with Garlic Bread.

Vegetable Lasagna (v)

Hand Made Lasagna with red and yellow peppers, broccoli, and carrots along with real ricotta, mozzarella, parmesan, and romano cheese, and of course, Pasta Sheets. Served with Garlic Bread.

Baked Spaghetti with Meatballs

Large, 4-ounce Hand-Formed Italian Meatballs baked with Spaghetti Noodles, Mozzarella and Parmesan Cheeses. Served with Garlic Bread.

Country Style Roast Beef with Gravy

Sliced Roast Beef presented with Julienned Carrots, Celery, Peppers, and Onions and topped with rich Beef Gravy.



PLATED MEALS

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8-ounce Ribeye Steak (gf)

8-ounce NY Strip Steak (gf)

6-ounce Filet Mignon (gf)

**Add shitake mushroom-Marsala ragout (v vgn gf df)*

Chicken:

Grilled Lemon-Herb Chicken Breast (df gf)

6-ounce boneless chicken breast marinated in oil, garlic, lemon and herbs and lightly grilled.

**Add shitake mushroom-Marsala ragout (v vgn gf df)*

Chicken Florentine Gourmandaise

A boneless chicken breast stuffed with Fresh Spinach, Walnuts, and Double Cream Gourmandaise Cheese, breaded with Walnuts, and baked to perfection. Served with Walnut Cream Sauce

Chicken Marsala (df gf)

A grilled six-ounce Boneless breast of Chicken smothered in Shallots, Shitake Mushrooms, Lemon, and Marsala Wine.

Chicken Provencal (gf)

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Stuffed Chicken

Boneless Roasted Chicken Breast with Sage Cornbread Stuffing and Creamy sage gravy.

Smoked BBQ Chicken Breast (df gf)

Bone-in 10-ounce chicken breasts seasoned with our own spice blend and smoked until tender and juicy. Next, we baste it in our house made Texas BBQ Sauce and pass it over a hot grill. Accompanied with house made Texas BBQ Sauce and Red Headed Hot Sauce.



PLATED (continued)

Fish:

Served with Lemon Herb butter

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Grilled 6-Shrimp Skewer (gf)

6 large fresh shrimp (approximately 3 ¼ ounces) threaded onto a 10" bamboo skewer and marinated in oil, garlic, lemon, and herbs and lightly grilled

Chesapeake Bay Blue Crab Cakes

Three hand formed 2-ounce blue crab cakes lightly browned on the griddle and served with Cajun Remoulade and chopped scallions.



PLATED (continued)

Grilled Vegetable Brochettes (v vgn df gf)

Button mushrooms, red onions, bell peppers and squash threaded onto a 10" bamboo skewer, marinated in olive oil with garlic, herbs and spices and lightly grilled.

Grilled Chicken Brochettes (df gf)

Tender pieces of Chicken Thigh Meat threaded onto a 10" bamboo skewer with peppers, onions, and mushrooms and lightly grilled.

Grilled Beef Tenderloin Brochettes (df gf)

Tender pieces of beef tenderloin threaded onto a 10" bamboo skewer with peppers, onions, and mushrooms and lightly grilled.

Zucchini Fritters with Sherried Shitake Mushrooms (v gf)

Crispy gluten free vegetarian fritters made from shredded zucchini, carrots, onions, and garbanzo bean flour and topped with a hearty ragout of sherried shitake mushrooms and garlic.

Eggplant Parmesan (v)

Carefully assembled individual stacks of lightly fried eggplant rounds, fresh mozzarella cheese, vine ripened tomatoes and fresh basil leaves laced with Pomodoro sauce and grated parmesan cheese.

Grilled Portabella Mushroom Napoleon (v vgn gf df)

Grilled balsamic marinated portabella mushroom stacked with fire roasted Sweet Red Peppers, Spinach and red lentils and served with Balsamic vinegar reduction.

Stewed Garbanzo Beans with Quinoa (v vgn df gf)

Lightly spiced Peruvian quinoa topped with stewed garbanzo beans with peppers, onions and tomatoes and topped with gluten free fried onions and garnished with pickled green cabbage.

Roast Beef with Gravy

Sliced Roast Beef presented with Julienned Carrots, Celery, Peppers, and Onions and topped with rich Beef Gravy.

Country Style Ribs (df gf)

6–10-ounce Pork Steaks, Hand seasoned with our own spice mix and smoked until tender and juicy. Next, we baste them in our Texas BBQ Sauce and pass them over a hot grill for added flavor. Accompanied with house made Texas BBQ Sauce and Red Headed Hot Sauce.



SIDE DISHES

Vegetable Medley (v vgn df gf)

A seasonal medley of vegetables stir-fried with garlic, olive oil and herbs

Macaroni and Cheese (v)

Creamy cheese and mini pasta shells toasted with breadcrumbs

Pasta Salad (v)

Chilled Penne Pasta with tomatoes, olives, peppers, and parmesan cheese

Haricots Verts (v vgn df gf)

Crisp Sautéed French Green Beans with olive oil, salt, and black pepper

Roast Potatoes (v vgn df gf)

Quartered and roasted red potatoes with olive oil, rosemary, and spices

Double Dill Coleslaw (v gf)

Classic double dill coleslaw with tangy mayonnaise dressing

Brown Rice (v vgn df gf)

Steamed long grained brown rice

Garlic Smashed Potatoes (v gf)

Rich and hearty smashed potatoes with butter and cream

Fruit Salad (v vgn df gf)

Cubed honeydew, cantaloupe, pineapple, grapes, and strawberries

Country Style Green Beans (gf)

Tender green beans baked with peppers, bacon, salt, and black pepper

Huntsman's Potatoes (v gf)

A silky blend of smashed Yukon gold potatoes, parsnips, carrots and sweet potatoes with butter and cream

Creamy Potato Salad (v gf)

Classic creamy potato salad with egg and red onion

Southern Collard Greens (v vgn df gf)

Simmered greens in pot liquor with bacon, onions, vinegar, and brown sugar

Broccoli Casserole (v gf)

Broccoli florets tossed with hearty cheese sauce and mushrooms, topped with breadcrumbs, and fried onions and baked until golden brown

Homemade Potato Chips (v vgn df gf)

Our own hand cut potato chips, kettle fried and tossed with blended spices.

Broiled Tomatoes (v gf)

Baked beefsteak tomato seasoned with garlic, olive oil, herbs, and parmesan cheese

Brown Sugar Baked Beans (df gf)

Brown sugar and molasses baked beans with bacon and onions

Baked Potato (v vgn df gf)

Whole potato baked in its jacket with oil and kosher salt. Served with sour cream and butter

Baked Penne Pomodoro (v)

Penne Pasta tossed with pomodoro sauce, topped with mozzarella cheese and herbs, and baked to a golden brown



TABLE DISPLAYS

Harvest Table –

A Grand, Tiered Display of Cut Fruit, Various Cheeses, Dips and Spreads, Breads and Meats, Grilled Vegetables and Composed Salads. Full of variety and reflective of the season, this Table offers something for everyone. A typical Table might include the following:

Baked Brie, Three Composed Salads, Spinach-Artichoke Dip, Cut Fruit, Grilled and Fresh Vegetables. Olives, Relishes and Marinated Vegetables. Hummus, Roasted Onion Ranch Dip, Various Cheeses with Crackers, Sliced Deli Meats, Pita Chips and Grilled Flat Bread.

Pasta Table

Freshly made pans of penne pasta with pomodoro sauce and bow tie pasta with alfredo sauce accompanied with various toppings including bacon, garlic shrimp, grilled chicken, sautéed mushrooms, pesto, diced roma tomatoes and green peas. Served with toasted garlic bread.

Deli Table

Build your own sandwiches with an array of sliced ham, roast beef, and turkey, sliced swiss and cheddar cheeses, mustard, mayonnaise, dill pickles, lettuce, sliced tomato and red onions. This is presented with assorted sliced breads and our own hand fried potato chips.

Cold Salad Table (v)

A bowl of our own house salad of Blended lettuces, cucumbers, tomatoes, and shredded vegetables served with house made Balsamic Vinaigrette dressing. Accompanied with Chilled pasta salad, three bean salad and fruit salad with dill pickles, assorted crackers, and our own hand fried potato chips.

Taco Salad Table

Fried tortilla bowls with shredded lettuce, diced tomatoes bell peppers and onions, shredded cheese, sour cream, spiced pinto beans and black bean chili. Served with fruit salad and corn tortilla chips and salsa.

*Spiced Chicken, Peppers, and Onions to this table for \$5 per person

Chili Table (gf)

Black bean chili con carne accompanied by an array of salsas, grated cheese, sour cream, hot sauce and corn tortilla chips

Blue Ridge Sunrise Table

Baked egg and cheese casserole served with crispy bacon slices, stone ground grits, Greek yogurt, fresh fruit, biscuits, blueberry muffins, butter, and fruit preserves.

Morning Bread Table (v)



Assorted breakfast pastries, flaky croissants and buttermilk biscuits accompanied with fruit salad, butter, and fruit preserves.

PLATTERS AND TRAYS

Deli Tray

sliced ham, roast beef, and turkey, sliced swiss and cheddar cheeses, lettuce, sliced tomato and red onions served with sliced bread, mustard, mayonnaise, dill pickles.

Cubed Cheese with Crackers (v)

Assorted imported and domestic cheeses including Swiss, Cheddar, Havarti, Pepperjack and Chevre, displayed with crackers.

Fresh Fruit with Cinnamon-Yogurt Dip (v gf)

Fresh Honeydew, Cantaloupe, Pineapple, Grapes, and Strawberries (Varies seasonally) Served with cinnamon-yogurt dip.

Fresh Vegetables with Roasted Onion Ranch Dip (v gf)

Crisp, colorful vegetables carefully displayed and served with our own roasted sweet onion ranch dip.

Grilled Vegetables (v vgn df gf)

Grilled eggplant, zucchini, yellow squash, bell pepper and red onion served with balsamic vinegar glaze.

Shrimp Cocktail (df gf)

5 pounds large, spiced shrimp served with lemon and classic cocktail sauce.

Chicken Fingers (gf)

A full pan of crispy fried chicken breast strips served with Ketchup and BBQ Sauce on the side.

Gluten Free Blueberry Muffins (v gf)

20 Light and fluffy wild blueberry muffins baked with rice flour and potato starch.



ATTENDED CARVING STATIONS

Select from any of the Meats listed below and we will present it with a uniformed attendant and appropriate breads and sauces: All items DF and GF

SMOKED TURKEY BREAST with Sage Gravy and Cranberry Sauce

ROAST BEEF with Au Jus and Horseradish Cream Sauce

HONEY BAKED HAM with Homemade Applesauce

ROAST PRIME RIB

BEEF TENDERLOIN



DESSERTS

Warm Apple Crisp

Peach Cobbler

Assorted Desserts

Assorted Homemade Cookies

Assorted Dessert Bars

Below desserts have minimum order of 10 portions

Key Lime Pie – individual

An individual 4-ounce key lime pie with graham cracker crust

Chocolate Mousse Layer Cake

A base of traditional chocolate cake layered with chocolate mousse and white chocolate mouse

Ricotta Black Cherry Cheesecake

Creamy cheesecake with black cherry swirl on an individual graham cracker crust

Tiramisu

The classic Italian dessert with Ladyfingers, mascarpone cheese and coffee liquor dusted with cocoa

Triple Berry Tart

Blackberry, Blueberry and Raspberry tart baked in a light and fluffy crust



SNACKS AND SMALL BITES

Soft Pretzel Bites w/ Mustard (v)

Kind Bars (v)

Puff Pastry Pesto Crisps (v)

Fried Cheese Curds (v)

Hummus with Pita Chips (v vgn df)

Spinach Artichoke Dip with Pita Chips (v)

Baked Brie with Pita Chips (v)

Spiced Olives (v vgn df gf)

Potato Chips with Roasted Onion Ranch Dip (v gf)

Corn Chips with Salsa (v vgn df gf)

** ADD Guacamole (v vgn df gf)

Dry Snacks:

Mixed Nuts (v vgn df gf)

Goldfish (v)

Chex Mix (v)