



Dining Services

*fresh and
delicious
every day*

A close-up photograph of a single dumpling, likely a gyoza or similar, resting on a white surface. The dumpling has a golden-brown, slightly crispy-looking top and a white, soft-looking bottom. The background is blurred, showing other dumplings and a white surface.

All prices are per person and available for 12 guests or more

basic beginnings \$6.29

Assorted Danish 200-430 cal each
 Starbucks Coffee, Decaf and Hot Tea 0 cal/8 oz. serving

Includes appropriate condiments

quick start \$7.99

Assorted Muffins 190-520 cal each
 Assorted Danish 200-430 cal each
 Scones 230-490 cal each
 Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
 Assorted Juice 110-170 cal each
 Starbucks Coffee, Decaf and Hot Tea 0 cal/8 oz. serving

Includes appropriate condiments

healthy choice breakfast \$7.29

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups 140-260 cal each
 2% Milk 140 cal/8 oz. serving
 Bananas 110 cal each
 Assorted Individual Yogurt Cups 50-150 cal each
 Starbucks Coffee, Decaf and Hot Tea 0 cal/8 oz. serving

Includes appropriate condiments

à la carte breakfast

Assorted Bagels with Butter, Cream Cheese and Preserves
 \$17.09 per dozen

Assorted Bagels 170-360 cal each
Includes appropriate condiments

Basket of Miniature Muffins, Danish and Scones
 \$17.09 per dozen

Miniature Muffins 80-120 cal each
 Miniature Danish 140-170 cal each
 Miniature Scones 120-240 cal each

Includes appropriate condiments

Fresh Seasonal Sliced Fruit (35 cal/2.5 oz. serving)
 \$2.39 per person

Granola Bars (190 cal each) \$1.49 per person

2000 calories a day is used for general nutrition advice, but calorie needs vary.
 Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are per person and available for 12 guests or more

ultimate breakfast \$13.29

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Starbucks Coffee, Decaf and Hot Tea

Muffins	190-520 cal each
Bagels	170-360 cal each
Croissants	180 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Cheddar Vegetable Strata	190 cal/4.75 oz. serving
■ Hash Browns	130-150 cal/3 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Pancakes	50 cal each
Syrup	110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Starbucks Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

american breakfast \$9.49

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Starbucks Coffee, Decaf and Hot Tea

Danish	200-430 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Starbucks Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

silver dollar breakfast buffet \$8.49

Silver Dollar Pancakes served with your choice of Breakfast Potato, Crisp Bacon, choice of Breakfast Sausage, Starbucks Coffee, Decaf and Hot Tea

Silver Dollar Pancakes	50 cal each
Maple Syrup	110 cal/1 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Starbucks Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

All prices are per person and available for 12 guests or more

cereal bar \$5.99

Individual Cereal Cups	140-260 cal each
2% Milk	140 cal/8 oz. serving
Bananas	110 cal each

belgian waffles \$5.99

■ Belgian Waffles	60 cal each
■ ■ Fresh Strawberry and Peach Fruit Topping	25 cal/1 oz. serving
■ Whipped Cream	50 cal/.5 oz. serving
Maple Syrup	110 cal/1 oz. serving

Includes appropriate condiments

hand wrapped breakfast burritos

\$3.99

Choose from the following Hand-wrapped Breakfast Burritos!

Meat Lover's Breakfast Burrito with Bacon, Sausage and Ham	810 cal each
■ Potato, Cheddar and Pico de Gallo Breakfast Burrito	440 cal each
■ Florentine Breakfast Burrito	580 cal each

Egg Whites available on request - nominal fee may apply



breakfast

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deli express \$9.49

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies

Deli Platter

Sliced Oven Roasted Turkey	60 cal/1 oz. serving
Sliced Roast Beef	30 cal/1 oz. serving
Deli Ham	40 cal/1 oz. serving
Tuna	80 cal/1 oz. serving
Cheese Tray	60 cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles, Peppercini)	30 cal/2 oz. serving
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Assorted Baked Breads & Rolls	110-160 cal each
Side Salads	25-240 cal each
■ Assorted Cookies	170-200 cal each

Includes appropriate condiments

classic selections \$12.89

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Classic Selection Sandwiches	350-750 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 cal each)

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread (750 cal each)

■ Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 cal each)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread (370 cal each)

■ Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing (460 cal each)

classic

classic box lunch \$7.99

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, and a Cookie

Turkey and Swiss	490 cal each
Ham and Swiss	430 cal each
Garden Vegetable and Cheese	570 cal each
Individual Bag of Chips	150-160 cal each
Whole Fruit	80-110 cal each
■ Cookie	170-200 cal each

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

premium box lunch

Mediterranean Roast Beef with Tabbouleh Salad \$11.79

Mediterranean Roast Beef	410 cal each
■ Tabbouleh Salad	110 cal/3.25 oz. serving
■ Greek Dill Cucumbers	60 cal/3.75 oz. serving
■ Lemon Rice Pudding	200 cal/4.25 oz. serving

Grilled Chicken Salad with a Fresh Roll \$11.79

Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette	420 cal each
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Bakery Fresh Roll	90 cal each
■ Gourmet Cookie	170-200 cal each

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

lunch & buffet

the executive luncheon \$16.49

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches	380-760 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Chicken Caesar Wrap (630 cal each)

■ Grilled Vegetable Wrap (570 cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 cal each)

Pepper Jack Tuna Wrap with Fresh Jalepenos and Plum Tomatoes (600 cal each)

■ Spicy Grilled Vegetable Wrap Bruschetta and Black Olives (600 cal each)

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo (600 cal each)

Turkey & Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing (390 cal each)

salad selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz. serving)

■ ■ Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts (210 cal/3 oz. serving)

■ Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing (70 cal/3 oz. serving)

■ Toasted Barley Orange Cranberry Salad with Red Onions, Honey, Cinnamon and Orange (120 cal/3.5 oz. serving)

■ ■ Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning (130 cal/3.5 oz. serving)

■ Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce (25 cal/3 oz. serving)

■ Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing (130 cal/3 oz. serving)

■ Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)

■ Traditional Garden Salad (50 cal/3.5 oz. serving)

Spinach Salad with Bacon, Egg, Mushroom and Tomato (60 cal/2.15 oz. serving)

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*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 Person Minimum)*

traditional american \$13.99

Baby Spinach Salad	60 cal/2.15 oz. serving
Bakery Fresh Rolls	90 cal each
Roasted New Potatoes	110 cal/2.75 oz. serving
■ ■ Fresh Herbed Vegetables	100 cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 cal/3 oz. serving
■ Peach Cobbler	120 cal/3.75 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

tasty tex mex \$14.99

Create your own Fajitas with our Tex Mex sides!

■ ■ Chips and Salsa	150 cal/2 oz. serving
■ Mexican Rice	130 cal/3 oz. serving
■ Refried Beans	140 cal/3.75 oz. serving

Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 cal/5 oz. serving
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Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 cal/5 oz. serving
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■ ■ Fire Roasted Salsa	10 cal/1 oz. serving
■ ■ Salsa Verde	10 cal/1 oz. serving
■ ■ Pico De Gallo	10 cal/1 oz. serving
Cinnamon Crisps	20 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments



latin flavors \$14.29

Mexican Chopped Salad	40 cal/ 2.4 oz. serving
■ Grilled Flatbread	110 cal each
Cilantro Lime Rice	120 cal/3 oz. serving
■ Cumin Black Beans	110 cal/3 oz. serving
Chipotle Orange Roasted Chicken	440 cal/6 oz. serving
Carne Asada con Papas Ranchero	170 cal/6 oz. serving
Sopaipillas	70 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

basic italian buffet \$14.99

■ Italian House Salad	50 cal/3.5 oz. serving
■ Garlic Breadsticks	110 cal each
Baked Pasta	440 cal/12.75 oz. serving
Home-style Lasagna with Parmesan Cheese	320 cal/7.25 oz. serving
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

classic pizza \$14.49

■ Classic Garden Salad	50 cal/3.5 oz. serving
■ Traditional New York style Cheese Pizza Slices	330 cal each
Meat Lover's Pizza Slices	470 cal each
■ Garden Vegetable Pizza Slices	380 cal each
Home-style Kettle Chips	240 cal/1.25 oz. each
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BUFFETS

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 Person Minimum)*

lazy summer bbq \$16.49

■ Old-fashioned Coleslaw	160 cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 cal each
■ Macaroni and Cheese	240 cal/4 oz. serving
Barbecued Baked Beans	170 cal/4.75 oz. serving
Lazy Country Chicken	430 cal/6 oz. serving
Sliced Brisket	350 cal/5 oz. serving
■ Assorted Cookies	170-200 cal each
■ Lemon Cheesecake Bars	310 cal/2.75 oz. serving
■ Raspberry Coconut Bars	370 cal/3.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

lunch & buffet



Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

buffet starters

■ Seasonal Garden Salad with Balsamic Vinaigrette
(50 cal/3.5 oz. serving)

Classic Caesar Salad (160 cal/2.66 oz. serving)

■ Greek Salad with Crumbled Feta
(120 cal/3.25 oz. serving)

Italian Green Salad with Penne and Prosciutto
(110 cal/3.25 oz. serving)

■ Traditional Hummus with Toasted Pita
(130 cal/1.75 oz. serving)

Seasonal Fresh Fruit Salad (35 cal/2.25 oz. serving)

buffet entrees

Grilled Chicken Breast with Cider Marinade
(120 cal/3 oz. serving) \$14.49

Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes (280 cal/4.5 oz. serving) \$14.99

Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers & Beans
(770 cal/18 oz. serving) \$15.99

Cajun Roasted Pork Loin (240 cal/5 oz. serving) \$15.29

Grilled Salmon with Sundried Tomato Pesto Sauce
(240 cal/6.75 oz. serving) \$17.29

Soy and Orange Marinated Steak with Cilantro and Cumin (160 cal/3 oz. serving) \$15.79

■ Farfalle with Sun-dried Tomatoes and Sautéed Broccoli
(260 cal/8.75 oz. serving) \$13.49

buffet sides

Italian Seasoned Green Beans (40 cal/3.25 oz. serving)

■ Goat Cheese and Roasted Garlic Mashed Potatoes
(170 cal/4.25 oz. serving)

■ Pan Roasted Vegetables (45 cal/3 oz. serving)

■ Herb-Roasted Mushrooms (100 cal/2.25 oz. serving)

■ Toasted Cranberry Apple Couscous
(180 cal/3 oz. serving)

■ Marinated Roasted Red Potatoes
(120 cal/2.75 oz. serving)

■ Toasted Orzo with Spinach and Cranberries
(170 cal/4 oz. serving)

buffet finishes

■ Bread Pudding with Caramel Apple Sauce
(360 cal/6.75 oz. serving)

New-York Style Cheesecake (460 cal each)

■ Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)

■ Warm Peach Cobbler (120 cal/3.75 oz. serving)

■ Mini Brownie and Cappuccino Mousse Parfaits
(230 cal/3 oz. serving)

■ Spiced Carrot Cake (370 cal/3 oz. serving)

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classic cheese tray \$2.79 per person

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

fresh garden crudités \$2.49 per person

Fresh Garden Crudités with Ranch Dill Dip and Pita Chips

- Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving
- Pita Chips 270 cal/4 oz. serving

fresh seasonal fruit \$2.39 per person

Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

antipasto platter \$4.79 per person

Antipasto Platter with Marinated Vegetables, Italian Meats and Assorted Cheeses (250 cal/5 oz. serving)

black bean, corn and pico guacamole

\$3.79 per person

Black Bean, Corn and Pico Guacamole served with Tortilla Chips (330 cal/6.75 oz. serving)

*May we suggest a Served Meal or Reception?*

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (806) 720-7981 to arrange a personal consultation.

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Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

mediterranean \$7.79

Add a package of our Mediterranean bites to your reception

■ ■ Marinated Olives	150 cal/2.75 oz. serving
■ Hummus & Pita Chips	220 cal/4.5 oz. serving
■ Greek Salad	120 cal/3.25 oz. serving
■ ■ Seasonal Roasted Vegetable Tray	120 cal/3.25 oz. serving-210 cal/4 oz. serving
Tabbouleh Salad	110 cal/3.25 oz. serving

happy hour \$12.79

Have a "pub" break with your favorite Happy Hour finger foods

■ Chilled Spinach Dip with Pita Chips	230 cal/2.25 oz. serving
Mini Cheesesteaks	170 cal each
Buffalo Chicken Tenders served with Celery Sticks and Blue Cheese Dip	680 cal/6.75 oz. serving
Assorted Cookies and Dessert Bars	170-370 cal each

grown up mac and cheese \$12.79

Our gourmet Mac & Cheese topped your way

Chicken & Chipotle	
Macaroni and Cheese	710 cal/11.75 oz. serving
■ ■ Roasted Mushrooms	100 cal/2.5 oz. serving
Sauteed Shrimp	120 cal/4 oz. serving

All prices are per person and available for 12 guests or more

chocaholic \$6.79

Become addicted with an assortment of Chocolate-themed treats

Miniature Chocolate Bars	45-70 cal each
Chocolate Chip Cookies	170-200 cal each
Chilled Chocolate Milk	200 cal/8 oz. serving
Chocolate Dipped Pretzels	110 cal each
Chocolate Dipped Strawberries	40 cal each

energy break \$2.99

Raise the bar!

Granola Bars	190 cal each
Fruit Filled Bars	160 cal each
Breakfast Bars	250 cal each

the healthy alternative \$6.99

Get healthy with our heart-happy break

Apples	80 cal each
Oranges	80 cal each
Bananas	110 cal each
Pears	100 cal each
Individual Yogurt Cups	50-150 cal each
Trail Mix	290 cal each
Granola Bars	190 cal each

snack attack \$4.99

The perfect blend of sweet and salty to get you through your day!

Individual Bags of Chips	150-160 cal each
Honey Peanuts	160 cal/1 oz. serving
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Trail Mix	290 cal each
Assorted Cookies	170-200 cal each



ORDERING INFORMATION

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

CONTACT US TODAY

806.720.7981

Aguirre-Salvador@Aramark.com

Prices effective until 08/01/2017

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

BEVERAGES

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving)
\$1.79 per person

Includes appropriate condiments

Starbucks Regular and Decaffeinated Coffee, Tea
(0 cal/8 oz. serving) \$2.29 per person

Includes appropriate condiments

Hot Chocolate (160 cal/8 oz. serving) \$1.79 per person

Iced Tea (0 cal/8 oz. serving) \$1.49 per person

Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) \$1.49 per person

Iced Water (0 cal/8 oz. serving) \$.99 per gallon

Infused Water \$1.29 per person

Lemon Infused Water	0 cal/8 oz. serving
Orange Infused Water	10 cal/8 oz. serving
Apple Infused Water	20 cal/8 oz. serving
Cucumber Infused Water	10 cal/8 oz. serving
Grapefruit Infused Water	10 cal/8 oz. serving

Bottled Water (0 cal each) \$1.79 per person

Assorted Sodas (Can) (0-150 cal each) \$1.49

Assorted Individual Fruit Juices (110-170 cal each) \$1.99

DESSERTS

All prices are per person and available for 12 guests or more

Assorted Gourmet Cookies (170-200 cal each) \$1.49 per person

Bakery-fresh Brownies (250 cal/2.25 oz. serving)
\$1.89 per person

Multi-Layer Chocolate Cake Slice (270 cal each)
\$2.29 per person

New York Cheesecake Slice (460 cal each) \$2.49 per person

■ Custom Artisan Cupcakes (380 cal each) \$2.29 per person

