

BREAKFAST

Muffins Galore \$48 (serves 8-10)

Two dozen medium-sized assorted muffins.

Fruit Turnovers or Scone Assortment \$60 (serves 8-10)

Your choice of two dozen medium-sized assorted fruit turnovers or assorted scones.

Crumb Cake (round) \$35 (serves 12+)

Other flavors available – Cappuccino, Coconut, Banana, White Chocolate, Strawberry -- \$40 and Raspberry Walnut -- \$45

Breakfast Assortment \$75 (serves 10-12)

Three dozen assorted medium-sized breakfast pastries. Variety includes, but not limited to, muffins, turnovers and scones.

Breakfast Buffet \$12/person (min 20 servings)

A variety of baked goods, bagels, fresh fruit and orange juice.

BEVERAGE SERVICE

Cold Beverage Service – ½ gallon jugs

Fresh Brew Iced Tea or Sweet Tea - \$10

Fresh Squeezed Lemonade - \$15

Iced Coffee or Bubble Tea - \$15

Hot Beverage Service – Disposable Carafes

include creamer, sugar, stirrers, and cups

Small - 10 cups - coffee, tea, or hot chocolate - \$20

Large - 45 cups – coffee - \$100, tea \$75, hot chocolate - \$75

Hot Apple Cider available upon request

Upscale Hot Drink Percolator – 55 cups

Equipment deposit will be required

include creamer, sugar, and stirrers – cups additional

Coffee - \$100

Tea or Hot Chocolate - \$75

Catering menu customizable to fit your number of guests and occasion. For an easier service from oven to table, provide the bakery with your ovenproof dishware. Our chefs can prepare the items in your table ready dishes to serve or reheat.

HOUSE SPECIALTIES

Norwegian Meatballs \$65 (serves 10-12)

Beef meatballs cooked in a Norwegian brown sauce. Add a side of pasta for \$10. **Also available as a Sweet Meatball for an appetizer.**

Chicken Marsala \$75 (serves 10-12)

Chicken and mushrooms simmered in a Marsala sauce. Add a side of rice pilaf for \$25.

Baked Salmon \$65 (serves 8-10)

Salmon filet served on a bed of mixed greens with a zesty dill sauce.

Roast Beef \$12/person (min 12 servings)

Tender rib-eye roasted in an herbed crust.

Cheese Tortellini \$50 (serves 12-15)

Tortellini tossed with an herbed tomato cream sauce and topped with melted cheese. Add roasted chicken for \$20.

Smoked Gouda Macaroni and Cheese \$50 (serves 12-15)

Blend of five cheeses. Add seasoned lump crab meat for \$35.

Thai Peanut Noodles \$45 (serves 10-12)

Angel hair pasta, shredded vegetables and chicken tossed in a mild peanut dressing and topped with roasted peanuts.

Lasagna \$65 (serves 12-15)

Choose from meat, vegetable or combination. Served with garlic bread.

Chicken Wings \$50 (serves 8-10)

Choice of BBQ, jerk or buffalo marinated wings.

Chicken Poppers \$50 (serves 8-10)

Breaded chunks of chicken breasts served with ketchup and ranch.

Roasted Vegetables \$45 (serves 8-10)

Green and yellow squash, eggplant, onions and mushrooms tossed with olive oil and herbs.

Roasted Potatoes \$35 (serves 8-10)

Sliced potatoes tossed with olive oil then roasted until golden.

Quiche \$15-50 (serves 6 or 12-15)

Choose from ham, bacon, spinach, vegetable or crab and artichoke.

Savory Pastries \$6-8 each (min 10 servings/variety)

Choice of herbed chicken & cheese, curried beef, mixed vegetables, mushroom strudel or chicken pot pie in a flaky pastry.

STARTERS AND SIDE DISHES

Miniature Appetizers (each have a four dozen minimum)

Crab Balls – Seasoned lump crab meat \$30/dozen

Shrimp Cocktail (Large) \$30/dozen

Sausage Stuffed Mushrooms \$16/dozen

Paper Wrapped Shrimp – Lightly fried in a crispy skin \$28/dozen

Beef Burgundy – Marinated & wrapped in puff pastry \$30/dozen

Chicken Cordon Bleu \$24/dozen

Quiche – Ham or spinach \$18/dozen

Cheese Puffs (Gougeres) \$24/ 4 dozen

Ham and Cheese Puffs (Gougeres) \$30/ 4 dozen

Hot Crab Dip \$60 (serves 10-15)

A full pound of lump crab meat, artichoke hearts, cheese and spices blended together. Served with crackers.

Spinach and Artichoke Dip \$35 (serves 15+)

Creamy and chock-full of vegetables, this classic go to chip and dip is served with tortilla chips.

Buffalo Chicken Dip \$60 (serves 15+)

Zesty and creamy dip featuring Buffalo chicken without the mess. Served with tortilla chips.

Wild & Brown Rice Pilaf \$25 (serves 10-12)

Broccoli Salad \$65 (serves 10-12)

Broccoli, red onions, mushrooms and raisins in a creamy vinaigrette, topped with sunflower seed and bacon bits.

Caprese Salad \$65 (serves 10-12)

Fresh mozzarella tossed with basil, tomatoes, olive oil, and balsamic vinaigrette.

Seasonal Pasta Salad \$25 (serves 8-10)

Varieties include sun-dried tomato, balsamic vinaigrette and pesto.

Fresh Fruit Platter \$45 (serves 8-10)

Assorted fruits, including strawberries, grapes, melons, and/or pineapple. Selection may vary according to seasonal availability.

Fresh Vegetable Platter \$40 (serves 10-12)

Assorted vegetables including broccoli, bell peppers, grape tomatoes, cucumbers, carrots and/or cauliflower with our house made ranch.

Cheese Platter \$50 (serves 10-12)

Assortment of cheeses, including brie, served with an array of crackers. Add a wheel of brie en croute for \$10.

Roast Pork Buns \$36/dozen

Asian style BBQ pork and caramelized onion baked in a yeast roll.

SANDWICHES

Café Sandwiches \$6 & up

See our full café menu online. Choices include roast beef, turkey, chicken salad, roasted vegetable and more. All served with chips.

Café Sandwich Platter \$65 (serves 10-12)

Assorted sandwiches on freshly baked dinner rolls, wraps and other breads. Served with chips.

Sandwich Buffet \$10/person (min 10 servings)

An assortment of cold sandwiches, chips, pasta salad and cookies.

Boxed Lunches \$11 (min 10 boxes)

Your choice of sandwich with chips, pasta salad and a cookie.

DESSERT PASTRIES

Cookie Platter \$40 (serves 12-15)

Three dozen of our medium-sized assorted classic cookies.

Cookies and Brownies \$45 (serves 12-15)

Three dozen of our assorted classic cookies and decadent brownies.

Brownies and Bars \$50 (serves 12-15)

Three dozen assorted brownies, lemon, linzer and/or pecan bars.

Pastry Platter \$80 (serves 12-15)

Four dozen of our popular assorted miniature pastries.

Miniature Pastries (* denotes a 2 dozen min)

Almond Puffs*, Cream Puffs*, Chocolate, Strawberry, or Lemon Mousse Tarts, Lemon Cream Pies* - \$18/doz

Baked Fruit Tartlets (Apple or Blueberry), Cake Pops, Cannolis, Chocolate Eclairs, Cupcakes*, Fruit Tarts, Key Lime Tartlets*, Pecan Tartlets*, Petite Fours, Torte Cakes*, Napoleons*, Strawberry Tartlets - \$24/doz

Cheesecakes, Chocolate Dipped Cannoli, Parfait & Trifle Shots - \$30/dozen

\$42/dozen – Single Serving Fruit Trifles or Parfait Cups

\$48/dozen – Assorted Pies in a Jar

\$5 - Platter Design Fee

Additional cakes, pastries, and pie menus available online.

OUR SIGNATURE CAKES & DESSERTS

See our full cake menu and other dessert menus online at www.CakesbyHappyEatery.com

All of our desserts are made using the freshest ingredients the old-fashioned way – every egg cracked by hand, baked daily and never frozen! We also cater to those with diabetic, vegan (egg & dairy-free) and non-gluten (wheat-free) diets.

We have been baking our signature Genoise cake since we first opened in 1984. The Genoise is a European-style sponge cake that is light and not too sweet. Since then, we have built upon our menu and now feature everything from the traditional buttercake to a decadent devil's food cake to the popular red velvet cake. We also offer a variety of fillings, such as fresh fruit Bavarian, mango mousse and chocolate mousse, to compliment the cakes. Every cake is then topped off with your choice of icing, such as whipped cream, buttercream or cream cheese.

All of our cakes are custom made, from the flavor combinations to the designs. Some designs include custom sugar images, scroll work, fondant embellishments and more. The possibilities are endless. Please view our online photo gallery for ideas.

<u>Cake Sizes</u>	<u>Servings</u>	<u>Starting Prices</u>
8" Round	Up to 10	\$25.00
10" Round	10-15-20	\$35.00
12" Round	20-30-40	\$55.00
14" Round	30-40-50	\$75.00
16" Round	40-50-60	\$95.00
18" Round	70+	\$120.00
Quarter Tray	20-30	\$55.00
Half Tray	40-50-60	\$95.00
Full Tray	100+	\$150.00

For more flavors and full cake menu, please visit our website.

We also offer a full line of pastries, cupcakes, cookies and pies. Please visit us at www.CakesbyHappyEatery.com for a complete listing or stop by for a visit anytime.

*One day notice appreciated, but not required (in most cases).
On all pre-orders, a payment or deposit will be requested as an order confirmation. There is a \$5 or 15% cancellation fee, whichever is higher.*



Desserts Galore and So Much More!

Our dishes are made to order using the freshest ingredients. We also cater to those with diabetic, vegan (egg & dairy-free) and non-gluten (wheat-free) diets.

9685 Liberia Avenue, #107

Manassas, VA 20110

(703) 530-8898

Mon – Sat 9am – 8pm; Sun 10am – 5pm

Open 364 days a year,
including Thanksgiving Day
Closed Christmas Day

www.CakesByHappyEatery.com

Also visit our Facebook page!

Delivery and Set-up available