

## **CATERING PACKAGES:**

*\*To arrange catering, all groups are required to notify the Office of Special Events minimum of two weeks' prior to event date\**

### **WAITSTAFF & BARTENDER:**

- **BARTENDERS, SERVERS, WAITSTAFF:** Flat rate \$175.00 for increment up to 5 hours. Hours must include 1 hour set-up and 1 hour clean-up.

### **BAGELS & SPREADS:**

- **OPTION ONE:** Pastries, Coffee/Tea -\$5.00pp
- **OPTION TWO:** Cookies, Coffee/Tea- \$5.50pp
- **OPTION THREE:** Assorted Bagels, Spreads, Coffee/Tea -\$6.00pp
- **OPTION FOUR:** Assorted Bagels, Pastries, Spreads, Coffee/Tea, OJ -\$8.00pp

### **ADD ON:**

- Orange Juice -\$1.75pp
- Water -\$1.10pp
- Vanilla yogurt served with chopped fruit & homemade granola -\$3.65pp

*\*For hot options please contact the Office of Special Events\**

## **LUNCH AND DINNER:**

### **SANDWICHES:**

#### **MINIMUM 15 GUESTS**

- **OPTION ONE:** Assorted Meat OR Dairy Sandwiches, Soda/Water -\$10.50pp
- **OPTION TWO: *BOXED***- Assorted Meat or DAIRY Sandwiches, Cookie, Fruit, Soda/Water- \$12.50pp
- **OPTION THREE:** Assorted Meat OR Dairy Sandwiches, Coleslaw, Pickles, Fruit, Cookies, Soda/Water- \$14.50pp
- **OPTION FOUR:** Assorted Meat OR Dairy Sandwiches, Green Salad, Pasta Salad, Soda/Water- \$13.50pp

### **PASTA:**

- **OPTION ONE:** Choice of Pasta Entrée, Choice of Salad, Garlic Bread, Soda/Water- \$9.50pp
- **OPTION TWO:** Choice of Pasta Entrée, Choice of Salad, Choice of Vegetable Side, Choice of Starch Side, Garlic Bread, Soda/Water- \$17.95pp

## CATERING GUIDELINES

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**Pasta Selections:** Macaroni and Cheese, Fettuccini Alfredo, Pasta Ala Vodka, Baked Ziti, Eggplant Parmesan, Three Cheese Lasagna, Pesto Spaghetti with Mushroom

**Salad Selections:** Garden, Caesar, Baby Spinach with Strawberries, Red Onions, & Mushrooms, House Mixed Greens, Apple and Cranberry Salad, Spinach and Mandarin Salad, Baby Arugula with Craisins and oranges, Baby Spinach Salad with Sautéed Shitake Mushrooms and Craisins, Kale Salad with Avocado, Sliced Apples, Sunflower seeds.

**Vegetable Selections:** Roasted Vegetables, Sautéed Green Beans, Grilled Bell Peppers, Grilled Asparagus- (white or green), Roasted Corn, String Bean Almandine, Roasted Vegetable Medley, Vegetable Ratatouille

**Starch Selections:** Rice, Dilled Basmati Rice, Wild Rice Pilaf, Roasted Fingerling Potatoes, Honey Glazed Sweet Potatoes, Herb Roasted Potatoes, Rice with Mixed Vegetables, Roasted Sweet Corn, Yellow Rice with Corn

### **MIDDLE EASTERN PACKAGES:**

- **OPTION ONE:** Pita, Falafel, Hummus, Israeli Salad, Pickles, Tahini, Soda/Water - \$9.95pp  
*Add on: Borekas (\$39.95 platter of 30. \$64.95 platter of 50).*
- **OPTION TWO:** Pita, Shawarma or Grilled Chicken, Israeli Salad, Hummus, French Fries, Soda/Water- \$14.95pp

### **CHICKEN, FISH, OR BEEF:**

- **OPTION ONE:** Choice of Entrée Option (either fish, chicken or beef), Choice of Salad Option, Choice of One Vegetable Side, and Choice of Starch Side- \$22.95.

**Salad Selections:** Garden, Caesar, Baby Spinach with Strawberries, Red Onions, & Mushrooms, House Mixed Greens, Apple and Cranberry Salad, Spinach and Mandarin Salad, Baby Arugula with Craisins and oranges, Baby Spinach Salad with Sautéed Shitake Mushrooms and Craisins, Kale Salad with Avocado, Sliced Apples, Sunflower seeds.

**Fish Selections:** Grilled Salmon with Herbs, Salmon Simmered with Tomatoes and Peppers, Maple Glazed Salmon, Pesto Glazed Salmon, Teriyaki Glazed Salmon, Roasted Salmon with Mushroom Sauce, Flounder with Spinach, Baked Tilapia in Puttanesca Sauce, Baked Breaded Tilapia with Caramelized Onions, Fillet of Tilapia with Spinach and White Wine Sauce

**Chicken Selections:** French Cut Balsamic Chicken, Chicken Marsala, Rosemary Glazed Chicken Cutlet, Breast of Chicken in a Lemon and White Wine Sauce with Capers, Chicken on the Bone Simmered with Green Olives and Potatoes, Sweet and Tangy Chicken on the Bone, Grilled Chicken Breast with Herbs, Chicken Roulade filled with wild rice and sundried tomatoes, Chicken with dried plums and almonds

**Beef Selections:** Chile Con Carne, Swedish Meatballs in a Tangy Tomato Sauce, Stuffed Cabbage with Beef, Meatballs with Celery and Green Peas, Tajin of Beef with Chickpeas and Onions

## CATERING GUIDELINES

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**Starch Selections:** Baby Red Potatoes, Wild Rice Pilaf, Yellow Rice with Peas & Carrots, Herb Roasted Potatoes, Roasted Sweet Potato, Yellow Rice with Corn, Roasted Turmeric and Rosemary Potato Wedges, Potato or Noodle Kugel, Honey Glazed Sweet Potatoes, Garlic Mashed Yukon Potatoes, Basmati Rice with Bing Cherries, Semolina Grain Couscous

**Vegetable Selections:** Roasted Vegetables, Sautéed Green Beans, Grilled Bell Peppers, Grilled Asparagus- (white or green), Roasted Corn, String Bean Almandine, Roasted Vegetable Medley, Vegetable Ratatouille, Grilled Portobello Mushrooms, Popcorn cauliflower, Broccoli Almandine, Fresh Spinach and Chickpea Stew

### **CHINESE:**

*\*Subject to a \$10.00 Delivery Fee\**

- **OPTION ONE:** Chicken Fried Rice, Vegetable Lo Mein, General Tso's Chicken, Beef & Broccoli, Soda/Water -*\$13.95pp*
- **OPTION TWO:** Vegetable Fried Rice, Vegetable Lo Mein, Chicken & Broccoli, Tofu & Mixed Vegetables, Soda/Water -*\$13.95pp*
- **OPTION THREE:** Egg Rolls, Beef Fried Rice, Vegetable Lo Mein, Sesame Chicken, Beef & Broccoli, Soda/Water -*\$13.95pp*
- **OPTION FOUR:** Assorted Sushi Platters, Egg Rolls, Chicken Lo Mein, Vegetable Fried Rice, Sesame Chicken, Beef and Vegetables, Soda/Water -*\$18.95pp*

### **INDIAN:**

- **OPTION ONE:** Chicken Tikka, Chana Masala, Rice, Bread, Soda/Water -*\$15.95pp*
- **OPTION TWO:** Chicken Spinach, Aloo Gobi, Rice, Bread, Soda/Water -*\$15.95pp*

### **MEXICAN:**

- **OPTION ONE: BURRITO LOCO:** Chopped green salad with avocado, tomatoes, cubed sweet potatoes and croutons, Tortilla chips with salsa  
Assortment of beef & bean, chicken & bean and grilled vegetable burritos, Soda and Water -*\$13.95pp*
- **OPTION TWO: ARROZ CON POLLO:** Chopped green salad with avocado, tomatoes, cubed sweet potatoes and croutons  
Long grain Spanish rice cooked with chicken, vegetables and fresh cilantro, Slow simmered black beans with onion,  
Soda and Water -*\$13.95pp*
- **OPTION THREE: CHILI BAR WITH TOPPINGS: MINIMUM 20 GUESTS**  
Chili con carne with ground beef & beans  
Vegetarian chili (upon request)  
Toppings bar to include:
  - Shredded lettuce, Diced Fresh Tomatoes, Chopped Onions, Sliced Jalapenos, Sliced Black Olives, Crushed Tortilla Chips  
Soda and Water -*\$12.95pp*

- **OPTION FOUR: TACO BAR WITH FILLINGS: MINIMUM 20 GUESTS**

Seasoned ground beef and chicken

Tacos shells

Toppings bar to include:

- Finely chopped lettuce
- Chopped onions
- Diced tomatoes
- Diced cucumbers
- Jalapenos
- Black olives
- Guacamole

Soda and Water -*\$12.95pp*

### **VEGAN:**

- **OPTION ONE:** Broccoli Salad with Roasted Sesame Seeds and Lemon, Lentil Stew over Quinoa Pilaf, Sautéed String Beans with Slivered Almonds, Soda/Water -*\$14.95pp*

### **SUSHI:**

*\*May be subject to a \$10.00 Delivery Fee\**

- **OPTION ONE:** 16" Platter- 112 Pieces- \$84.95 OR *\$110.00 (Depending on caterer)*
- **OPTION TWO:** 18" Platter- 144 Pieces- \$109.95 OR *\$130.00 (Depending on caterer)*

### **ADD ON:**

*\*Add-ons may not be provided for the Chinese and Middle Eastern Menus\**

- Green or Caesar Salad- *\$2.50pp*
- Bag of Chips - *\$1.50pp*
- Pasta salad -*\$2.00pp*
- Fruit Platter -*\$3.00pp*
- Whole fruit -*\$2.00pp*
- Cookies/Brownies -*\$3.00pp*
- Chips and salsa and/or Guacamole -*\$3.00pp*
- Iced Tea/Lemonade -*\$2.00pp*

### **PIZZA:**

*\*Subject to \$10.00 Delivery Fee\**

- OPTION ONE: Cheese Pie- \$18.50
- OPTION TWO: Single Topping Pie -*\$21.75*
- OPTION THREE: Mixed Veggie Pie -*\$25.00*

### **SALAD BOWLS PROVIDED BY PIZZA VENDOR:**

- Small (serves 6 -8 guests) \$45.00
- Medium (serves 10-12 guests) -*\$55.00*
- Large (serves 18-20 guests) -*\$75.00*

## **Catering**

In addition to the catering packages above, Cardozo works with many other vendors. Prices can range anywhere from \$30 – \$150 per person based on the event needs. To arrange a menu with one of these caterers, a minimum of six weeks' notice is required.

All catering at Cardozo must be completed through the Office of Special Events with one of the approved OU Kosher caterers. Student groups are welcome to purchase prepackaged snacks that are labeled with one of the approved Kosher symbols below and can be reimbursed through SBA.



## **STAFFING:**

**Waitstaff-** *\$175.00 for 5-hour increments*

**Bartender-** *\$175.00 for 5-hour increments*

## **BEVERAGES:**

*\*A bartender is **required** for any event serving alcohol: \$175 min\**

*\*Any events ordering alcohol must comply with the alcohol policy\**

<https://cardozo.yu.edu/sites/default/files/Alcohol%20Policy%20for%20Graduate%20Student%20Events.%20202012.pdf>

### **Wine**

Chenin Blanc and Barkan- *\$10.00*

Prosecco- *\$15.00*

Chianti -*\$14.00*

*\*Groups will not be charged for any bottles returned unopened\**

### **Beer**

\$35.00 per case of 24 Bottles

### **Soda:**

\$13.00 per case of 24- provided by Special Events Department

### **Water:**

\$9.00 per case of 24- provided by Special Events Department

## **Assorted Reception Platters- See Next Page**

Please note: Due to Kosher standard we are unable to combine both meat and dairy items for the same menu. If you see an item in the dairy menu, please let us know and we will work with our caterer in providing a non-dairy equivalent.

## **Dairy & Pareve Appetizer Platters**

Small platters serve 10-12 guests and the large platters serve 16-20 guests.

### **Cheese Platter Selections**

**OPTION ONE:** Sliced Cheese & Crackers — a variety of sliced cheeses accompanied by crackers

**OPTION TWO:** Cheese with Dried Fruits Nuts — assortment of cubed cheeses, dried apricots, dates and walnuts

**Small:** 69.95 **Large:** 89.95

### **Tomato, Basil & Mozzarella Platter**

Slices of fresh mozzarella with sliced tomatoes fresh basil, served with crostini

**Small:** 44.95 **Large:** 59.95

### **Tomato & Mozzarella Skewers with Basil**

Skewers of fresh mozzarella, fresh tomatoes and fresh basil leaves

**36 pieces** – 44.95

### **Pesto Tortellini Skewers**

Bite-sized cheese tortellini and cherry tomatoes tossed with pesto, then skewered (two pieces skewer)

**Small: 48 pieces** 69.95 **Large: 72 pieces** 99.95

### **Flaky Pastry Borekas**

Flaky pastries filled with cheese, potato & mushroom and spinach

**Small: 30 pieces** 39.95 **Large: 50 pieces** 64.95

### **Spanakopita**

Flaky filo pastry layered with spinach feta

**Small: 36 pieces** 54.95 **Large: 50 pieces** \$69.95

### **Assorted Miniature Quiches**

House-made miniature tarts filled with a variety of fillings including Swiss & broccoli, feta & spinach, and caramelized onion

**36 pieces-** 69.95

### **Flaky cigars and Crunchy Kuba**

Crispy Moroccan Cigars filled with potatoes and Crunchy Cracked Wheat Kuba filled with onions & mushrooms, with tahini sauce. (served hot)

**Small: 30 pieces** 54.95 **Large: 50 pieces** 89.95

### **Vegetarian Empanadas**

Crescent pastries filled with a vegetable medley, served with dipping sauces (served hot)

**Small: 30 pieces** 54.95 **Large: 50 pieces** 89.95

### **Cilantro and Mint Salmon Croquettes**

Bite-sized croquettes of fresh salmon with cilantro encrusted in crunchy flakes topped with spicy mayo

**Small: 48 pieces** 59.95 **Large: 72 pieces** 89.95

### **Tequila & Lime Gravlax**

Homemade gravlax infused with tequila, lime, cilantro & chili on a cucumber round, toast on the side

**36 pieces:** 69.95

### **Smoked Salmon Platter**

Smoked Nova served with assorted bagels, plain and chive cream cheese, tomatoes, onions, lemons

**Small: 3 lbs.** 120.00 **Large: 5 lbs.** 200.00

### **Soft Summer Rolls**

Carrots, cucumbers, alfalfa sprouts, avocado, lettuce, faux crab in a rice wrapper with sesame

**36 pieces:** 62.95

### **Pinwheel Wraps**

Smoked salmon, grilled vegetables, tomato & mozzarella, tuna salad

**Small: 40 pieces** 39.95 **Large: 70 pieces** 59.95

### **Cocktail Finger Sandwiches**

Grilled vegetables, tomato & mozzarella, and avocado with parmesan & pine nuts

**30 pieces:** 59.95

### **Miniature Croissant Sandwiches**

Tomato mozzarella basil, tuna salad, cheddar & tomato

**30 pieces:** 59.95

### **Vegetarian Grape Leaves with Apricot Sauce**

**30 pieces:** 44.95

### **Mediterranean Salads with Pita**

OPTION ONE: Medley of hummus, babaganoush & dips **Small:** 49.95 **Large:** 69.95

OPTION TWO: Hummus & babaganoush **2 lb. bowl of each** 39.95

### **Tortilla Chips with Guacamole & Salsa**

One bowl of salsa and one of guacamole with chips 59.95

### **Watermelon with Feta & Mint skewers**

Skewered juicy chunks of watermelon, feta, & fresh mint

**Small: 30 pieces** 44.95 **Large: 50 pieces** 69.95

### **Antipasti**

Marinated artichokes & mushrooms, seared string beans, mixed olives, sun-dried tomatoes and fresh mozzarella with crostini

**Small:** 49.95 **Large:** 79.95

### **Vegetable Crudités**

Including cauliflower, carrots, red & green peppers, cherry tomatoes, squash and zucchini with dip

**Small:** 49.95 **Large:** 64.95

### **Grilled Vegetables**

Eggplant, zucchini, plum tomatoes, onions, yellow squash, peppers, portabella mushrooms

**Small:** 49.95 **Large:** 64.95

## Salads

Available as part of a package or a la carte – **small bowl:** 35.00 **large bowl:** 55.00

### **Grain & Pasta Salads—Dairy**

**Whole Wheat Pasta** with sundried tomatoes, chickpeas, sage, feta & kalamata olives

**Tricolor Pasta** with herbed farmers cheese, sautéed spinach, sweet potatoes, sesame seeds

**Black lentils, Arugula, Goat Cheese** with fennel, onions, green peppers & tomatoes

**Wild Rice** with basil, roma tomatoes, fresh mozzarella & pine nuts

**Israeli Couscous** with green & yellow squash, feta & rosemary

### **Green Salads—Dairy**

**Greens** with baby potatoes, swiss & haricots verts

**Red Beet, Chickpea & Feta**, arugula, shaved baby fennel, orange fillets & toasted pistachios

**Greens with Portabellas & Goat Cheese**, frisee & radicchio mix, roasted butternut squash, goat cheese

**Greek greens**, feta, olives & onions, cucumbers, tomatoes

**Caesar** with romaine, tomatoes, croutons & parmesan

### **Grain & Pasta Salads—Pareve**

**Wild Rice** with tomatoes, radishes & cashews

**Orzo Pasta** with sun-dried tomatoes, green peas & olives

**Penne Pesto Primavera**

**White & Black Quinoa** with tomatoes, basil & toasted sunflower seeds

**Black Bean & Edamame**

**Herbed Aioli Potato Salad** with haricots verts & kalamata olives

**Couscous** with dried cranberries, walnuts & herbs

**Whole Wheat Penne** with spinach, sage & oranges

**Black Lentils** with fennel & tomatoes

**Jasmine Rice** with red & green peppers & green peas

### **Green Salads-Pareve**

**Baby Greens**, caramelized pecans & oranges & dried cranberries

**California** baby greens, peppers, carrots, mushrooms, cherry tomatoes & cucumbers

**Baby Arugula** with sweet potatoes, beets, tomatoes & roasted pistachios

**Semi-traditional Caesar** with toasted croutons & cherry tomatoes

**Artichoke Hearts, Fennel** with tomatoes, arugula & sprouts, cucumbers and red cabbage

**Spinach**, grapes & crunchy tortillas, fennel, yellow peppers, roasted portabellas

**Baby Greens with Roasted Butternut Squash**, broccoli, mushrooms, carrots and cherry tomatoes

**Frisee & Greens**, dried apricots, almonds, roasted turnips, shoestring & daikon radish

**Baby Arugula**, kidney beans, avocado & egg, new potatoes, tomatoes & red onions

**Israeli Salad** tomatoes & cucumbers, parsley & lemon

### **Traditional Salads**

**Tuna Salad** **Small:** 70.00 **Large:** 100.00 with tomatoes, lettuce, breads

**Tuna Niçoise** **Small:** 65.00 **Large:** 85.00 frisee, olives, haricots verts, potatoes, tomatoes

**Egg Salad** **Small:** 55.00 **Large:** 75.00 with tomatoes, lettuce, breads

**Potato Salad** **Small:** 30.00 **Large:** 50.00

**Coleslaw** **Small:** 30.00 **Large:** 50.00



# **Meat & Pareve Appetizer Platters**

Small platters serve 10-12 guests and the large platters serve 16-20 guests.

## **COLD OR AT ROOM TEMPARTURE:**

### **Vegetable & Fish Summer Rolls**

Carrot, cucumber, alfalfa sprouts, avocado, lettuce, faux crab, soft rice wrapper, sesame peanut sauce  
**36 pieces: 62.95**

### **Chicken Summer Rolls**

Shredded chicken, carrot, cucumber, alfalfa sprouts, lettuce, avocado, soft rice wrapper, sesame peanut  
**36 pieces: 62.95**

### **Tequila & Lime Gravlax**

Homemade gravlax, cilantro & chili on a cucumber round, with toasts  
**36 pieces: 69.95**

### **Pinwheel Wraps**

Roast beef, grilled vegetables and turkey  
**Small: 40 pieces 39.95 Large: 70 pieces 59.95**

### **Cocktail Finger Sandwiches**

Includes grilled chicken with avocado, roast beef, roasted turkey, grilled veggies & hummus  
**30 pieces: 59.95**

### **Miniature Croissant Sandwiches**

Includes turkey & avocado, tuna salad, roast beef  
**30 pieces: 59.95**

### **Vegetarian Grape Leaves with Apricot Sauce**

**30 pieces: 44.95**

### **Flaky Pastry Borekas**

Flaky pastries filled with potato & mushroom and spinach  
**Small: 30 pieces 39.95 Large: 50 pieces 64.95**

### **Mediterranean Salads with Pita**

1. Medley of hummus, babaganoush & dips

**Small: 49.95 Large: 69.95**

2. Hummus & babaganoush

**2 lb. bowl of each 39.95**

3. Israeli Salad: Chopped tomatoes & cucumbers with parsley & lemon

**Small: 35.00 Large: 55.00**

### **Ginger Chicken Sliders**

With shitake mushrooms on a challah bun (36 sliders), served room temperature

**36 pieces: 99.00**

### **Grilled Chicken Fingers**

Marinated & grilled chicken strips with honey Dijon mustard and BBQ sauce

**Small: 36 pieces 69.95 Large: 50 pieces 89.95**

## **Grilled Herbal Salmon Platter**

**30 4 oz. portions** 189.95

## **Cilantro and Mint Salmon Croquettes**

Fresh salmon with cilantro topped with spicy mayo

**Small: 48 pieces** 59.95 **Large: 72 pieces** 89.95

## **Assorted Cold Cut Medley**

Sliced smoked and fresh turkey, pastrami and corned beef served with tomatoes, onions, lettuce, condiments, pickles & olives, sliced breads

**Small: 89.95 Large: 129.95**

## **Vegetable Crudités**

Including cauliflower, carrots, red & green peppers, cherry tomatoes, squash and zucchini with dip

**Small: 49.95 Large: 64.95**

## **Tortilla Chips with Guacamole & Salsa**

One bowl of salsa and one of guacamole with chips

59.95

## **Grilled Vegetables**

Eggplant, zucchini, plum tomatoes, onions, yellow squash, red & green peppers, portabella mushrooms

**Small: 49.95 Large: 64.95**

## **Antipasti**

Marinated artichokes & mushrooms, seared string beans, mixed olives, sun-dried tomatoes and fresh mozzarella with crostini

**Small: 49.95 Large: 79.95**

## **DELICIOUS HOT:**

### **Miniature Franks in Puff Pastry**

With mustard

**50 pieces: 49.95**

### **Grilled Chicken Kebabs**

**36 pieces: 99.95**

### **Chicken Schnitzel Fingers**

Served with a honey mustard dip

**Small: 36 pieces 69.95 Large: 50 pieces 89.95**

### **BBQ Chicken Wings**

**50 pieces: 39.95**

### **Grilled BBQ Short Ribs**

Tender rib meat marinated in barbecue sauce and grilled

**36 pieces: 129.95**

## **Flaky Beef Cigars and Crunchy Beef Kuba**

Served with tahini sauce

**Small: 30 pieces 54.95 Large: 50 pieces 89.95**

## **Flaky Vegetarian Cigars and Crunch Kuba**

Crispy Moroccan Cigars with potatoes and Crunchy cracked wheat kuba with onions & mushrooms, served with tahini sauce

**Small: 30 pieces 54.95 Large: 50 pieces 89.95**

## **Vegetarian Empanadas**

Crescent pastries filled with a vegetable medley, served with dipping sauces

**Small: 30 pieces 54.95 Large: 50 pieces 89.95**

## **Falafel Platter**

Served with tahini, hot sauce, Israeli salad, pickles, pita

**Small: 36 pieces 54.95 Large: 60 pieces 89.95**

# **SWEETS & FRUITS**

## **Fresh Seasonal Fruit Assortment**

Cantaloupe, honeydew, strawberries, watermelon and grapes

**Small: 44.95 Large: 69.95**

## **Sweet Assortments**

**Small platter 44.95 Large platter 64.95**

- ❖ Assorted Cookie & Brownie platter
- ❖ Just cookies! Chocolate chip, double chocolate, oatmeal & sugar
- ❖ Chocolate brownies and blondies served with fresh strawberries
- ❖ Freshly baked Assorted Muffins & Fruit Danish
- ❖ Freshly baked Miniature chocolate & Vanilla cupcakes
- ❖ Assorted Biscotti – **Small: 59.95 Large 89.95**
- ❖ Old-world Traditions poppy roll, cinnamon babka and chocolate- iced Mandelbrot
- ❖ House-made Tartelettes — chocolate espresso, key lime and fruit **20 pieces 39.95**