



EVERYTHING *entertaining*

Party planning down to the last delicious detail.





BROWSE & BE INSPIRED!

From New Year's to Halloween and all those special occasions in between, you'll discover how to create stunning presentations with our delicious Party Platters. Plus, enjoy fun ideas and drink recipes to make your gathering truly memorable.



Inside you'll find creative ways to transform Party Platters by adding garnishes, using your own servingware and so much more!

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SHOWERS & MORE

From “I do!” to “We’re expecting!” ...
life’s big events deserve only the best.



GET-TOGETHER GREATS

Celebrate the Little-One-To-Be with Big Flavor!

You can focus on fun games and decorations for your get-together while the Deli and Bakery prepare delicious food, like our Spring Salad and irresistible Cupcake Tree.

- Hang outfits along string with clothes pins. It's a cute party decoration and Mom can take them home to dress baby.
- Ask guests to bring a copy of their favorite childhood book and write a note on the inside cover explaining why the baby will love it!



CUPCAKE TREE



SPRING SALAD



ASSORTED BAGELS



TEA SANDWICHES



FRESH FRUIT



MINI CROISSANT SANDWICHES



Oh baby!
That was easy...



Homemade cupcake toppers featuring fun phrases - like "Showered with Love!" - make an adorable addition to your Cupcake Tree.

Melon Cucumber Agua Fresca

½ medium-sized cantaloupe,
honeydew or heirloom local melon

1 cucumber, peeled & seeded

½ tsp. lime zest

Juice of 1 lime

10 mint leaves, finely chopped

2 Tbsp. maple syrup (optional)

Combine the melon, cucumber and maple syrup in a blender and puree until smooth. Pour into a pitcher and add the lime zest and mint. Add 2 cups of water and chill until ready to drink. Serve over ice.



BIRTHDAYS & ANNIVERSARIES

Whether she's turning 10 or they've been together 50 years, special events deserve a special celebration.



FAMILY FAVORITES

Delight in the Details!

Fill your party space with the things they love, like fresh flowers, colorful balloons and more.

- Each year, give a handwritten letter to the one you're celebrating. Include funny moments and sweet memories from the year gone by.
- Add striped straws to mason jars for a fun, unique way to enjoy beverages.
- Create a music playlist with songs the guests (and guest of honor) will love.



HAND-BREADED
CHICKEN TENDERS



SPECIALTY CHEESES



CUSTOM CAKE



MINI MUFFINS



FRESH FRUIT



CUBED MEATS &
CHEESES

Food for all ages.

If your invite list includes children and adults, be sure to have food that both will like...and that doesn't mean separate menus. You can take chicken tenders from our Fresh Hand-Breaded Chicken Tenders Party Platter and cut them into bite-sized chunks. Use a small, star-shaped cookie cutter to turn melon and pineapple into kid-friendly bites. Also, a separate kids' buffet makes it easy for little ones to grab and go!



Berry Fizz Punch

1 11.5 oz. can wild berry juice cocktail concentrate
2 12 oz. cans lemon-lime flavored carbonated beverage, chilled

In a large punch bowl, prepare juice cocktail concentrate as directed on package. Add carbonated beverage; stir gently to blend. Serve immediately.



VALENTINE'S DAY

Put your heart into a gathering for the ones who make you smile.



Food Made with Love

Sending your little one off to class with a Cupcake Tree? Ordering Chocolate-Dipped Strawberries for two? You can say “Be mine!” to more time for fun while we take care of the food!

- Turn Chocolate-Dipped Strawberries into a sweet and stunning bouquet. Put a wooden skewer through the top of each strawberry, then wrap the bouquet with butcher paper and finish with a twine bow.
- Throw a card-making party! All you need for guests are crafting supplies and Party Platters.



IRRESISTIBLE IDEAS



SPRING SALAD



FRESH FRUIT



CHOCOLATE-DIPPED STRAWBERRIES



SPECIALTY CHEESES



FRESH SUSHI



CUPCAKE TREE

Aim high with the details.

Turning toothpicks into “Cupid’s arrows” creates a fun way for guests to pick up bite-sized food from Party Platters. Simply cut small triangle shapes out of construction paper. Glue a triangle to the end of each toothpick and set the arrows by the food.

Champagne Cocktails

Sugar cubes
Bitters

Champagne
Lemon

Drop one sugar cube into a champagne flute. Add a dash of bitters. Fill glass with champagne, garnish with lemon slice and serve.

SPRING GATHERINGS

Plan a get-together blooming with
all things spring!



FESTIVE FEASTS

Bunnies, Baskets & Brunch

Create an Easter brunch buffet featuring our Deviled Eggs and Strudel Bites Party Platters, along with bubbly mimosas. It's a simple way to keep your guests satisfied!

- An easy Easter centerpiece starts in the Floral Department. Pick up fresh seasonal flowers and arrange them in your favorite vases.
- Wrap cutlery in spring-colored napkins, then tie a piece of ribbon around the center of each setting. For an extra-special touch, cut out a paper bunny and tuck it behind the knot.



DEVILED EGGS



STRUDEL BITES



GRANOLA, FRUIT & YOGURT



SWEET LOAF BREAD & BERRIES



ASSORTED SANDWICHES



ROASTED TRADITIONAL CHICKEN WINGS

The best thing since...

Turn your Sweet Loaf Bread & Berries Party Platter into delicious kabobs. Start by cutting the bread slices into 2" cubes. Then pierce each cube with a wooden skewer, followed by a berry. Repeat until you have 4 cubes of bread and 3 berries on each skewer. Serve with whipped cream cheese. For a more decadent kabob, drizzle with melted chocolate.

Peachy Mimosas

2 cups orange juice, chilled
2 cups peach nectar, chilled
1-liter bottle regular or nonalcoholic dry champagne or sparkling wine, chilled

In a 1½-quart pitcher, mix orange juice and peach nectar. Pour champagne into glasses until half full. Fill glasses with juice mixture and serve.



MOTHER'S DAY & FATHER'S DAY

Each day is full of love, for the ones who gave you the world.



FRESH FLAVORS

Wonderful Ways to Honor Two Very Special People

Show them how much you appreciate all they've done! From Specialty Cheeses and Chocolate-Dipped Strawberries to Chicken Wings and Pita Pocket Sandwiches, you'll find your parents' favorites at the Deli and Bakery.

- Start a tradition! Give Mom a charm bracelet from Fred Meyer Jewelers and add a new charm each Mother's Day.
- For Dad, place bottles of grill seasoning and sauces, a spatula, his favorite brew and a Gift Card in a small, empty cooler...he'll reign as grill master all summer long!



CHOCOLATE-DIPPED STRAWBERRIES



SIGNATURE CHEESECAKE



PITA POCKET SANDWICHES



ICED BROWNIES



BREAKFAST BREADS



MEATS & CHEESES

Let them eat (cheese)cake...

Place our Signature Cheesecake Party Platter on a decorative cake plate. Then, fill small serving bowls with sweet toppings, including melted dark chocolate, warm caramel sauce, shredded coconut and candied pecans.

Beer Slushy

1 cup sugar	12 oz. frozen lemonade concentrate, thawed
1 cup water	½ oz. orange liqueur
Juice of 1 orange & peel	Grenadine
2 bottles beer	

Orange simple syrup:

In a saucepan over medium heat, dissolve sugar in water and bring to a boil. Add orange peel and juice, and simmer over low heat for about 20 minutes. Remove from heat and let orange peel steep for 30-60 minutes. Pour syrup through a strainer into a container and discard orange peel. Cover and refrigerate until ready to use.

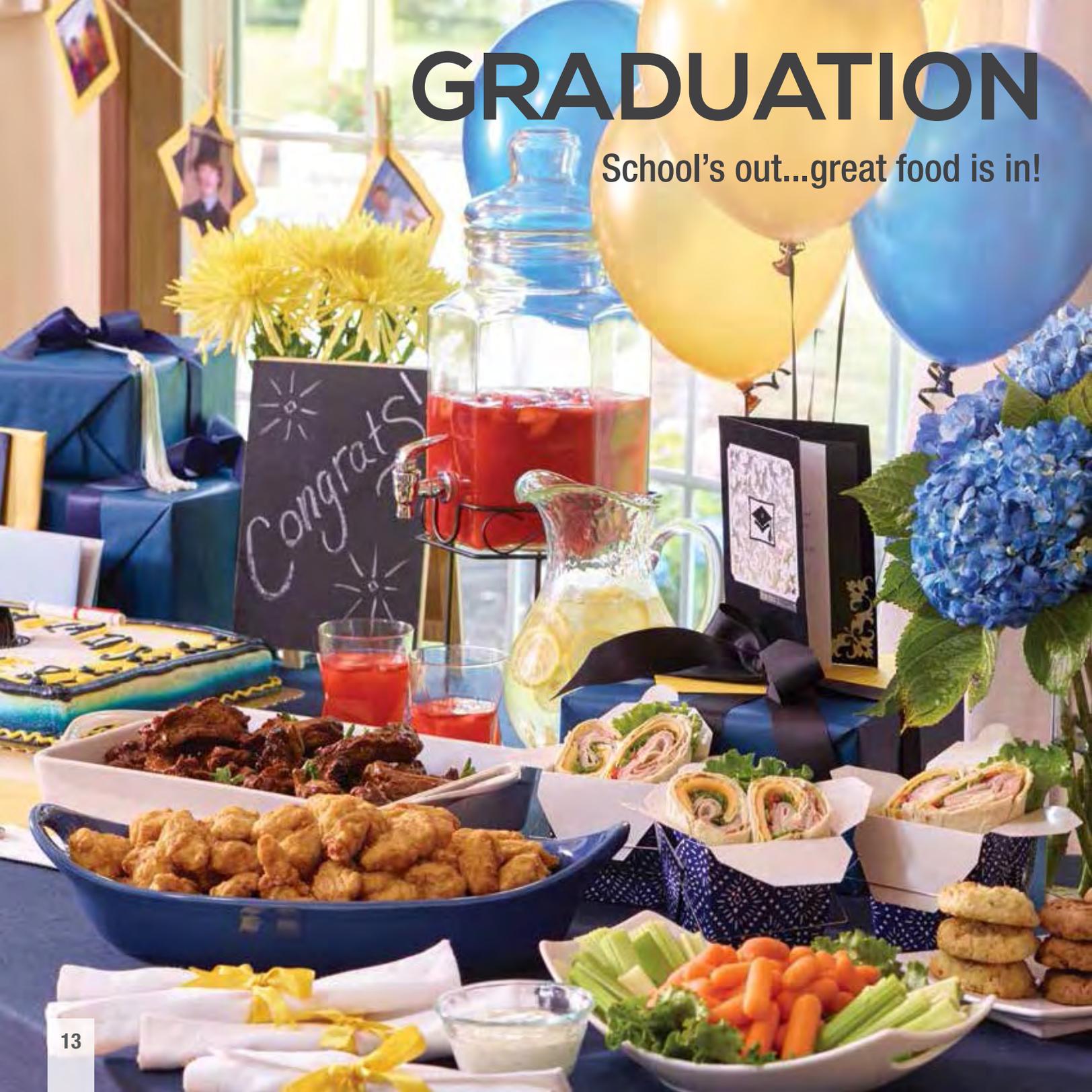
Slushy:

Mix together beer, lemonade concentrate and orange liqueur, and pour into baking dish. Freeze, scraping with a fork every 30 minutes until slushy. Keep freezing and scraping until icy, approximately 2 hours. Spoon into glasses and drizzle with simple syrup, grenadine and more orange liqueur. Serve immediately.



GRADUATION

School's out...great food is in!



SUCCESSFUL SPREADS

Major Taste!

From top-of-the-class appetizers to speech-worthy sides, the Deli and Bakery can help you celebrate your grad's accomplishments with ease.

- Show off how much the guest of honor has grown! Tape their photos to pieces of construction paper, secure them to string with clothes pins and proudly hang them around the party space.
- Transform silverware sets into diplomas by rolling them in napkins and securing each set with a piece of ribbon.
- Give the grad a Gift Card to our store or their favorite restaurant.



ASSORTED WRAPS



PRIVATE SELECTION™
GOURMET COOKIES



CARROTS & CELERY



RIBS



CUSTOM CAKE



BREADED BONELESS
CHICKEN WINGS

Your grad takes the cake.

Simply ask a Bakery Associate to add a special message, school mascot and more to your Custom Cake.

Strawberry Tea Punch

- | | |
|------------------------|---|
| 1 cup sugar | 2½ cups orange juice |
| 4 cups water | 2 cups lemon juice |
| 2 tea bags | 1½ lbs. fresh strawberries,
hulled & chopped |
| 8 cups ginger ale | 1 tsp. red food coloring |
| 4 cups pineapple juice | |

In a large pot, bring 2 cups of water to a boil and stir in sugar until dissolved; set aside. In a medium pan, heat an additional 2 cups of water and steep tea bags for 5 minutes, then discard tea bags. Add tea to sugar-water mixture, then stir in ginger ale, pineapple juice, orange juice, lemon juice, red food coloring and strawberries. Chill and serve.



There are hundreds of ways to say "Congratulations" at the Gift Card display in-store!

SUMMER CELEBRATIONS

From Memorial Day to Labor Day, salute the red, white and blue with patriotic parties the whole family will love.



FUN & FOOD

Simple Ways to Make a Splash

Ready-to-serve Ribs, finger sandwiches made with our Meats and Cheeses, plus Apple Pie let you spend more time enjoying and less time preparing!

- Make festive snacks by rolling colored scrapbook paper into a funnel shape and securing the edge with tape. Fill each with caramel-coated popcorn, nuts and prizes.
- Add flare to your table by filling glass vases with fresh flowers. Then, cut large stars out of striped paper and tape them to wooden skewers. Arrange the skewers throughout each vase.



RIBS



FRESH FRUIT



HAND-BREADED
FRIED CHICKEN



FRESH CONDIMENTS



MEATS & CHEESES



FRESH VEGETABLES

Summer, sun & fruit salad.

Turn our Fresh Fruit Party Platter into a fruit salad that's sure to please. Cut melon, pineapple and kiwi into bite-sized pieces. Peel orange slices and cut into thirds, and quarter the strawberries. Add the fruit, including grapes, to a large glass bowl. Drizzle with amaretto syrup and sprinkle with fresh, chopped mint. Toss to combine and serve immediately.

Patriotic Ice Cubes

- 1 ice cube tray
- 1 cup fresh blueberries, rinsed
- ¼ cup blueberry juice cocktail
- ½ cup white cranberry juice drink
- ½ cup cranberry juice cocktail

Place 4 blueberries in each ice cube cup and add about 1 teaspoon blueberry juice cocktail; freeze. Add ½ tablespoon white cranberry juice drink on top of the frozen blueberry juice; freeze. Then, top with ½ tablespoon cranberry juice cocktail; freeze.



GAME DAY

Watch your crowd go wild for great food!



TROPHY-WORTHY TASTE

Score Big with Party Platters

Be sure to have the perfect game day spread ready when your team arrives! Whether you choose hot, ready-to-serve Chicken Wing Party Pans or the Fresh Foods Market Party Sub, you can chalk it up as a win.

- Create a sandwich station! Add tasty extras like pesto and avocado to go with Meat & Cheese Party Platters.
- If you're tailgating, Party Pans filled with finger foods like Breaded Traditional Chicken Wings and Ribs make it easy to offer hot options outside.
- Make signs with fun phrases for your next bash, like "Endzone" and "Go Team!"



ICED BROWNIES



BREADED TRADITIONAL CHICKEN WINGS



FRESH FOODS MARKET PARTY SUB



FIESTA DIP



PRETZEL SLIDERS



CALZONES & CRESCENTS



That play was sweet!

Turn Chocolate-Dipped Strawberries into footballs using white frosting.

Ginger Beer

1 cup sugar
1 cup water
½ cup ginger, peeled & sliced
8 oz. beer
4 oz. ginger ale

In a saucepan over medium heat, dissolve sugar in water and bring to a boil, making a simple syrup. Add ginger and simmer over low heat for about 20 minutes. Remove from heat and let ginger steep for 30-60 minutes. Place a strainer over a container and pour syrup through the strainer; discard ginger. Cover and refrigerate until ready to use. To serve, pour beer in a tall glass. Stir ginger ale and 1 tablespoon of ginger syrup into beer.



HALLOWEEN

Host a hauntingly perfect bash
for ghouls and guests.



Frightful & Delightful Party Platters

Dress up your table with plenty of great food for costumed guests to graze on. From Fresh Fruit to gooey-good S'mores, this will be one delicious Halloween scene!

- Rubber spiders and stretchy webs make a fun addition to your buffet setup.
- Try placing your dip bowl into a hollowed-out pumpkin.
- Label each platter with a creative name, like “Frightening Fruit” and “Devilish Eggs.”

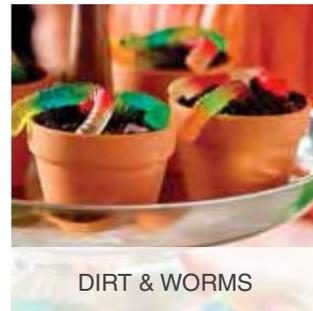
EERIE EATS



CUBED MEATS & CHEESES



BREADED BONELESS CHICKEN WINGS



DIRT & WORMS



DONUT HOLES



SPINACH DIP BOWL



PULL-APART CUPCAKE CAKE



tip! Tricky treats!

Add a unique touch to your Pull-Apart Cupcake Cake by sprinkling on candy corn, gummy worms and more.

Green Lagoon Punch

- 1½ cups water
- 5 drops neon purple food coloring
- 1 clear disposable (non-powdered) vinyl glove
- 1 rubber band
- 1 2-liter bottle lemon-lime soda
- 1 can frozen lemonade concentrate
- ¼ tsp. neon green food coloring

Put punch bowl into a larger bowl along with dry ice for a mysterious mist.

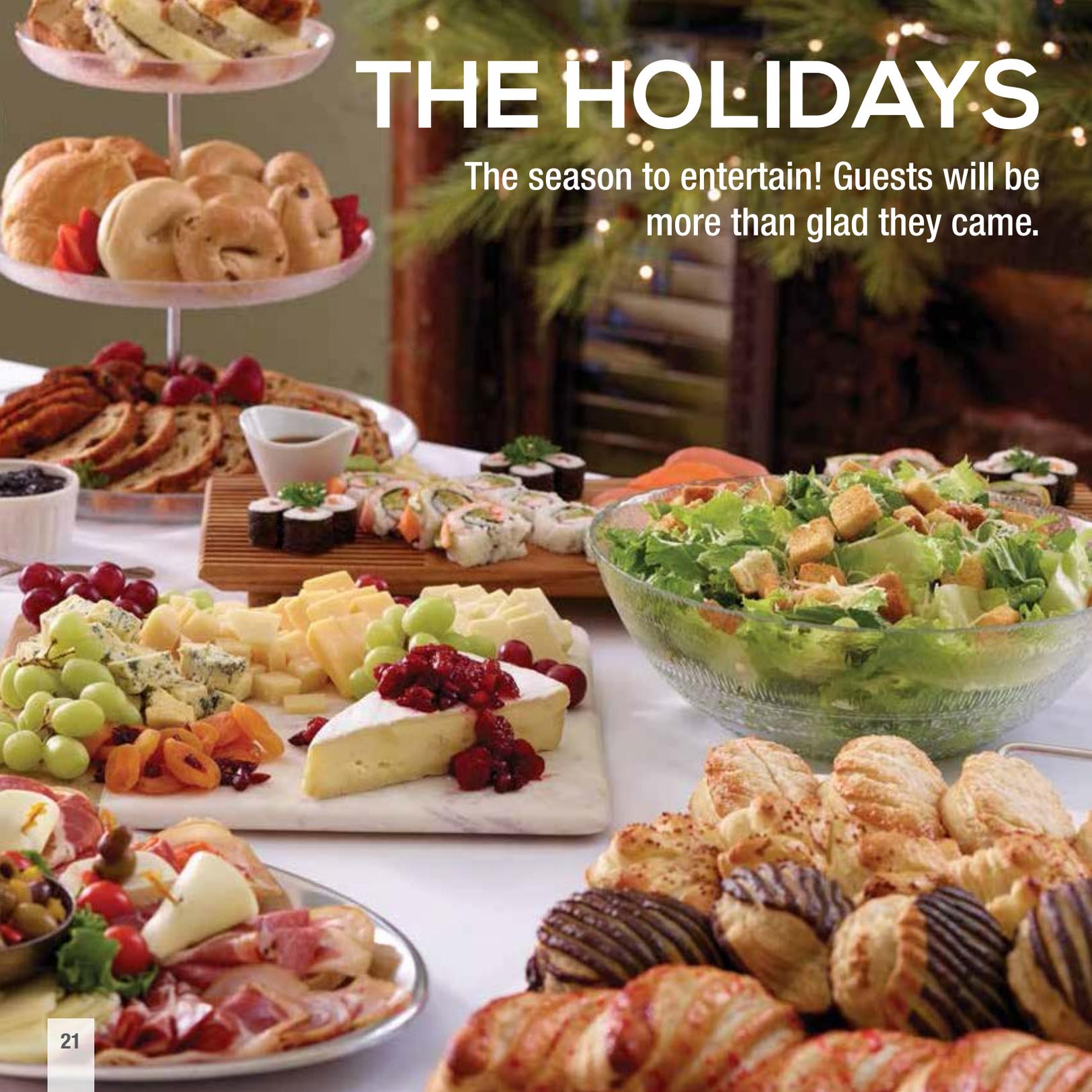
For an especially spooky effect, you can make a frozen hand to adorn your punch. Mix water and purple food coloring in a small bowl. Pour mixture into glove and secure with the rubber band. Place glove in resealable plastic bag, seal and freeze.

Place container of lemonade concentrate under cool running water to thaw. Just before serving, mix soda, lemonade concentrate and green food coloring in punch bowl. Float hand in punch bowl and serve.



THE HOLIDAYS

The season to entertain! Guests will be more than glad they came.



DELICIOUS DINING

Oh What Fun... and Great Food!

There's a magical quality to this time of year, and that goes for the food, too! Welcome everyone with delicious Specialty Cheeses, Caesar Salad, irresistible desserts and more.

- Wine, chocolates and Gift Cards are a nice choice for a gift exchange... or a present for the host!
- Fill ice cube trays with water and cranberries before freezing...yes, even the ice can impress!



BREAKFAST BREADS



FRESH SUSHI



CAESAR SALAD



ITALIAN PASTRIES



SPECIALTY CHEESES



ITALIAN MEATS
& CHEESES

A stunning presentation.

Place vegetables from our Fresh Vegetable Party Platter into assorted vases, then pour dips into martini glasses.

Winter Sangria

6 dried light-colored figs, sliced	¼ cup brandy
6 dried apricots, cut into slivers	2 Tbsp. honey
½ cup dried cranberries	1 750 mL bottle Rioja or merlot
½ cup raisins	1 10 oz. bottle club soda

In a large saucepan, stir together the dried fruits, brandy and honey. Cook over medium-low heat until simmering. Remove from heat; cool slightly. Add wine and stir. Refrigerate up to 24 hours. To serve, strain sangria into a pitcher. Add ice cubes and club soda, then stir gently.



In Good Company

Try the Granola, Fruit & Yogurt Party Platter at your morning meeting or the Classic American by the Foot and Caesar Salad for a team celebration! You'll find plenty of delicious options at the Deli and Bakery.

Box it Up

Fresh Foods Market Boxed Lunches are a great choice for those big lunchtime meetings. A sandwich, chips and a little something sweet... it's all inside!

Fresh Foods Market Boxed Lunches must be ordered 48 hours in advance.

OFFICE EVENTS



THE ULTIMATE PARTY CHECKLIST

4 Weeks Before

- Choose a theme and send invitations.

3 Weeks Before

- Plan the menu. Including drinks and Party Platters for appetizers, salads, main courses and desserts.

2 Weeks Before

- Plan the soundtrack and start building playlists.
- Begin purchasing non-perishable foods, decorations and drink supplies.

1 Week Before

- Clean the house from top to bottom and make room in your fridge for Party Platters.
- Prepare party favors, if appropriate.

2 Days Before

- Complete all grocery shopping, saving Party Platter pickup for the day of. Remember, you can order Party Platters up to 24 hours in advance.
- Give your home one last quick cleanup.

1 Day Before

- Decorate with fresh flowers and anything else that fits your theme.
- Move furniture to accommodate guests and set up your bar.

Day of the Party

- Set up tables, chairs and the buffet.
- Pick up and set out your Party Platters.
- Pick up ice and chill drinks.
- Stock your bathroom with extra essentials.

Shopping List

Make your party complete...you can pick it all up in one easy stop at our store!

- | | | | |
|---------------------------------------|---------------------------------------|--|---|
| <input type="checkbox"/> Ice | <input type="checkbox"/> Cutlery | <input type="checkbox"/> Tablecloths | <input type="checkbox"/> Gift Cards |
| <input type="checkbox"/> Balloons | <input type="checkbox"/> Servingware | <input type="checkbox"/> Toothpicks | A great prize for games or gift for the guest of honor. |
| <input type="checkbox"/> Candles | <input type="checkbox"/> Paper plates | <input type="checkbox"/> Garbage bags | <input type="checkbox"/> Decorations |
| <input type="checkbox"/> Cake toppers | <input type="checkbox"/> Cups | <input type="checkbox"/> Paper towels | Be sure to check our Seasonal Aisle! |
| <input type="checkbox"/> Centerpieces | <input type="checkbox"/> Napkins | <input type="checkbox"/> Bathroom tissue | <input type="checkbox"/> Flowers |



DRINK GUIDE

Keep your gathering good to the last pour! Before you head to our store, here's how to plan your drink menu.

How much do you need?

As a general rule, most guests have 2 drinks in the first hour of an event, and 1 drink every hour thereafter. So for a 2-hour party, you'll need:

- 1 bottle of wine per every 2 guests
- 3 bottles of beer per guest
- 3 mixed drinks per guest

tip! A pitcher of chilled water beside the wine and spirits makes for a refreshing, nonalcoholic option.

How can you raise the bar?

A well-stocked, self-serve bar is a great way to keep guests, and you, happy. Keep the party flowing by separating the bar from the main food area. Simply move a console table to the location you choose and cover it with tablecloths. Then, set up your bar:

- Front row: cocktail napkins, ice bucket, garnishes and shakers
- Middle row: sodas, juices and mixers
- Back row: liquor and wine
- Place glasses or plastic cups on one side of the bar.
- Put coolers filled with ice and beer beside your setup.

Beer Pairings

PARTY PLATTER	BEER
Roasted Traditional Chicken Wings	American-Style Pale Ales or IPAs
Calzones & Crescents	Pilsners & Amber Lagers
Pretzel Roll Sliders	Porters

tip! Offering seasonal beers, such as pumpkin ales, works to complement your theme.

Wine Pairings

PARTY PLATTER	WINE
Better with Age Cheese Flight	Pinot Grigio
Bruschetta, Hummus & Tapenade	Chianti
Iced Brownies	Ruby Port Wine

tip! Pick up a bottle of champagne and raise a toast to someone or something special.

Cocktail Bar List

You can find all the essentials right inside our store!

- Glasses or plastic cups
- Tonic water, club soda and mixers
- Cola, lemon-lime soda and juice
- Lemons and limes, sliced
- Corkscrew and bottle opener
- Cocktail napkins
- Shaker
- Olives



SERVING SUGGESTIONS

Dinner Party

APPETIZERS		6 Pieces per Guest
SIDE DISHES		Vegetables - 4 oz. per Guest Other Sides - 2 oz. per Guest
MAIN DISH		Meat - 6 oz. per Guest Pasta - 4 oz. per Guest
DESSERT		1 Slice of Cake per Guest 2-3 Cookies per Guest

tip! Serve an equal number of hot and cold appetizers. That way, while you're warming a hot appetizer, guests can enjoy a cold one.

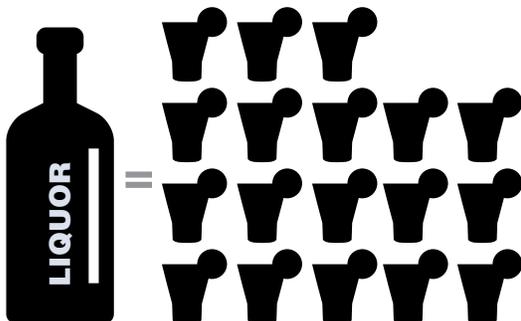
Cocktail Party

APPETIZERS		12 Pieces per Guest
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GUESTS	HOW MANY APPETIZER CHOICES SHOULD YOU PROVIDE?
8-10	3
14-16	4-5
17-45	6
45+	8

tip! When figuring out how much food you need, always round up.

How many glasses per bottle?





FRESH FRUITS

Treat guests to a bright, colorful display of fresh seasonal favorites.

Serves 12-16



FRESH VEGETABLES

This Party Platter has plenty of crisp, healthy, farm-fresh veggies...the best of the season! Includes ranch for dipping.

Serves 12-16



DEVILED EGGS

24 creamy deviled egg halves finished with a sprinkle of paprika.

Serves 12-16



CARROTS & CELERY

A simple way to add some fresh crunch to your spread. Includes veggie dip. Try it with our Chicken Wing Party Platters.

Serves 6-8



ANTIPASTO & OLIVES

A delightful Mediterranean mix of hummus, feta, Greek olives, fresh mozzarella and pita bread.

Serves 12-16



SPINACH DIP BOWL

A crusty sourdough or pumpernickel bread bowl filled with creamy spinach dip.

Serves 10-12



FIESTA DIP

Layers of hearty refried beans, cheddar cheese and sour cream topped with black olives, tomatoes and green onions.

Serves 12-16



BRUSCHETTA, HUMMUS & TAPENADE

Includes hummus, bruschetta and black olive tapenade with plenty of toasted crostini for dipping.

Serves 12-16



SPECIALTY CHEESES

The classics. Features Brie, Stilton, Gruyere, Gouda and Parmigiano-Reggiano, along with grapes and assorted dried fruits.

Serves 12-16



CUBED MEATS & CHEESES

Bite-sized cubes of turkey, ham, Swiss and cheddar paired with red and green grapes.

Serves 12-16



CUBED CHEESES

Say cheese with this pop-in-your-mouth assortment of Private Selection™ Cheddar, Pepper Jack, Monterey Jack and Colby Jack.

Serves 6-8



PRETZEL STICKS & PARTY DIP

Sliced pretzel sticks circle zesty nacho cheese...dunk or dip, it's better than just chips!

Serves 6-8

SERVED HOT

HAND-BREADED
CHICKEN TENDERS PAN

Crispy, juicy and fried to golden brown perfection, a favorite of kids and adults alike.

Serves 12-16

BREADED TRADITIONAL
CHICKEN WINGS PAN

Crispy, juicy and fried to perfection. Spicy wings available.

Serves 12-16



RIBS PAN

Grab the bibs! These tender ribs come cut and tossed in tangy barbecue sauce.

Serves 12-16

ROASTED TRADITIONAL
CHICKEN WINGS PAN

These juicy wings skip the breading and are full of flavor.

Serves 12-16

FRIED OR BAKED
CHICKEN MEAL

Fresh, never frozen chicken, hand-breaded and fried, or baked. Includes 8 pieces, 2 side dishes and rolls.

Serves 4



ROASTED CHICKEN MEAL

Dinner is ready...and delicious! Includes a perfectly seasoned roasted chicken, 2 side dishes and rolls.

Serves 4

FRIED OR BAKED
CHICKEN

Fresh, never frozen chicken, hand-breaded and fried, or baked. Made in-store daily.

Customize Your Order Amount

UNBREADED BONELESS
CHICKEN WINGS PAN

Plump, juicy wings sauced in barbecue or zesty buffalo.

Serves 12-16

SERVED COLD

BREADED BONELESS
CHICKEN WINGS

Crispy pieces of chicken sauced in barbecue or zesty buffalo. Includes ranch for dipping.

Small Serves 6-8
Medium Serves 12-16

HAND-BREADED
CHICKEN TENDERS

Crispy, juicy and fried to golden brown perfection...a party favorite! Includes ranch for dipping.

Small Serves 6-8
Medium Serves 12-16

ROASTED TRADITIONAL
CHICKEN WINGS

These juicy wings skip the breading and are full of flavor. Includes ranch for dipping.

Small Serves 6-8
Medium Serves 12-16

BREADED TRADITIONAL
CHICKEN WINGS

Crispy, juicy and fried to perfection. Includes ranch for dipping.

Small Serves 6-8
Medium Serves 12-16



DANISHES

24 sweet, buttery assorted mini pastries.

Serves 12-16



GRANOLA, FRUIT & YOGURT

Hearty meets a touch of sweet, with fresh strawberries, granola and vanilla yogurt.

Serves 12-16



ITALIAN PASTRIES

Assorted varieties including Sunrise Hazelnut Cream, Dark Chocolate or Light Custard Cream Clamshell, and Black Cherry Custard Angel Wings.

Serves 6-8



STRUDEL BITES

Layers of paper-thin dough baked into a flaky crust and filled with fruit for a delicious breakfast or dessert. 36 ct.

Serves 10-12



BREAKFAST BREADS

An assortment of buttery mini croissants, sliced mini bagels and sliced loaf breads.

Serves 12-16



SWEET LOAF BREAD & BERRIES

Nut and fruit breads paired with fresh strawberries and whipped cream cheese.

Serves 12-16



DOUGHSSANTS

A dozen flaky, buttery croissants glazed and shaped like a doughnut.

Serves 10-12



CROISSANT SANDWICHES

Buttery croissants piled high with honey maple ham and American cheese.

Serves 12-16



SIGNATURE MUFFINS

A dozen of our irresistible signature muffins. Includes banana nut, blueberry and double Dutch chocolate.

Serves 10-12



ASSORTED BAGELS

A dozen freshly baked bagels. Includes cream cheese.

Serves 10-12



MINI MUFFINS

From blueberry to banana nut, they're bite-sized and delicious. Includes 36 assorted mini muffins.

Serves 10-12



DONUT HOLES

Sweet, fluffy bite-sized treats, including powdered and sour cream varieties.

Serves 12-16



PRIVATE SELECTION™ GOURMET COOKIES

Assorted Cookies handcrafted from quality ingredients - includes the indulgent Chocolate Lover Chunk.

Serves 12-16



ORIGINAL CAKERIE GOURMET DESSERTS

Delicate layered mousse cakes. Includes strawberry shortcake, tiramisu and tuxedo.

Small Serves 6-8
Large Serves 20-25



CHOCOLATE-DIPPED STRAWBERRIES

A dozen berries hand-dipped in rich chocolate. Choose from milk and white chocolate, or a combo. Available seasonally.

Serves 6-8



SIGNATURE CHEESECAKE

Delicious cream-style cheesecake with a graham cracker crust. Topped with fresh strawberries.

Serves 10-12



CUPCAKE TREE

Easy to assemble, this colorful dessert makes an irresistibly fun centerpiece. Choose from white or chocolate cake.

48 ct.



PUDDING CAKES

Moist and delicious, these are sliced and ready to serve. Includes chocolate, vanilla and more.

Small Serves 6-8
Large Serves 20-25



PULL-APART CUPCAKE CAKE

Delicious cupcakes assembled into a fun design of your choice. Choose from white or chocolate cake.

24 ct.



ICED BROWNIES

Dense chocolate fudge brownies layered with a variety of frostings.

Serves 12-16

GREAT FOR KIDS!



MINI COOKIES

Freshly baked chocolate chip, M&M and sugar cookies.

Serves 12-16



DIRT & WORMS

Dig into this fun dessert! Gummy worms dress up creamy chocolate pudding topped with crushed Oreo Cookies.

Serves 12-16



S'MORES

A campfire classic. Goopy marshmallows and Hershey's Chocolate are sandwiched between graham crackers.

Serves 12-16



PB&J

This delightful duo is one for the tots! Comes with gummy worms to add a little fun to the mix.

Serves 12-16



TEA SANDWICHES

Bite-sized with Private Selection™ Oven Roasted Turkey, Honey Ham and Cheese on white or wheat bread.

Serves 12-16



ASSORTED WRAPS

Made to order with your favorite Private Selection™ Meats and Cheeses, plus veggies.

Serves 16-20



SANDWICH WEDGES

Choose from chicken or tuna salad on white, wheat or a combination.

Serves 12-16



FRESH FOODS MARKET INDIVIDUAL BOXED LUNCH

Private Selection™ Ham or Turkey and Cheese on a white or wheat sub, Chips and a Chocolate Chip Cookie. Must be ordered 48 hours in advance. See store for details.



ASSORTED SANDWICHES

Stack these sandwiches any way you'd like! Includes your choice of Private Selection™ Meats and Cheeses on assorted breads.

Serves 12-16



CALZONES & CRESCENTS

Freshly baked calzones and mini crescent hot dogs with marinara sauce. Simply heat and serve.

Serves 6-8



PITA POCKET SANDWICHES

Fresh white and wheat pitas filled with your choice of Private Selection™ Meats and Cheeses.

Serves 12-16



FRESH FOODS MARKET CLASSIC PARTY SUB

Subs by the foot include Private Selection™ Meats and Cheeses, plus crisp veggies on fresh bread. Available in 2 ft., 4 ft. or 6 ft.

2 Ft. Serves 10-12



TURKEY & CHEESE PINWHEELS

Freshly sliced Private Selection™ Turkey and Cheese, plus veggies and a cream cheese spread. Turkey and Ham combo available.

Serves 6-8



HAM & CHEESE PINWHEELS

Freshly sliced Private Selection™ Ham and Cheese, plus veggies and a cream cheese spread. Turkey and Ham combo available.

Serves 6-8



MINI CROISSANT SANDWICHES

Fresh chicken salad piled high on buttery mini croissants.

Serves 12-16



MINI PRETZEL SANDWICHES

Private Selection™ Smoked Turkey, Honey Ham and Swiss Cheese on pretzel rolls. Boar's Head Meats and Cheeses available.

Serves 12-16

SERVING SANDWICHES?

Try stacking our Meats and Cheeses on an assortment of these freshly baked choices!



BUTTER CROISSANTS

A dozen flaky croissants. Delicious for breakfast, with dinner or for sandwiches.

Serves 10-12



ASSORTED ROLLS

18 assorted mini croissants and slider rolls.

Serves 12-16



FRESH CONDIMENTS

Perfect for the Meat & Cheese Party Platter. Includes lettuce, tomatoes, onions, green peppers, pickles and banana peppers.

Serves 12-16



CAESAR SALAD

Romaine lettuce, shredded Parmesan and plenty of crunchy croutons tossed with zesty Caesar dressing.

Serves 12-16



SUPERFOOD SALAD

Loaded with nutrient-rich fruits and veggies, it's one deliciously healthy salad. Includes kale, edamame, blueberries and more.

Serves 12-16



PRIVATE SELECTION™ MEATS & CHEESES

Experience the distinct taste of Meats and Cheeses made with authentic ingredients.

Medium Serves 12-16
Large Serves 16-20



SPRING SALAD

Mixed greens tossed with hard-boiled eggs, sliced cucumbers, grape tomatoes and your choice of dressing.

Serves 12-16



SAMURAI SUSHI

Grab your chopsticks and enjoy handcrafted California, dynamite and caterpillar rolls. Includes wasabi and ginger.

Serves 10-12



PRIVATE SELECTION™ ITALIAN MEATS & CHEESES

Piled high with Salami, Pepperoni, Prosciutto, Provolone and more.

Serves 12-16



MOZZARELLA & TOMATOES

Light and refreshing! Includes fresh mozzarella, sliced tomatoes and basil. Available seasonally.

Serves 12-16



SUMO SUSHI

Nigiri, rainbow and California rolls, along with plenty of mini rolls. Includes wasabi and ginger.

Serves 10-12

Visit YourOrderOnline.com, call 1-877-894-3707 or see an Associate for details.
Selection may vary by store.

PREMIUM PARTY PLATTERS

Take Party Platters to the next level with these delicious Meats and Cheeses...they're sure to impress your guests!

Boar's Head Meats and Cheeses

When you choose Boar's Head Meats and Cheeses for your next Party Platter, you're choosing quality you can taste. No cutting corners, no compromises...that's been the Boar's Head promise for over 110 years.

Fine Cheeses

From a wedge of soft Brie to aged Gouda, please every palate with a fine selection of cheeses from around the world.

Available at select stores.



WORLD WONDERS CHEESE FLIGHT

Gourmet cheeses from near and far. Includes manchego, English Cheddar, estate Gouda and Parmigiano-Reggiano.

Serves 6-8



ITALIAN FLAVORS CHEESE FLIGHT

Parmigiano-Reggiano (the king of cheese), gorgonzola, Asiago with rosemary and olive oil, and marinated mozzarella.

Serves 6-8



BETTER WITH AGE CHEESE FLIGHT

The longer cheese is aged, the more intense the flavor. Includes Grand Cru®, English Cheddar, Havarti and Gouda.

Serves 6-8



LIFE IS GOUDA CHEESE FLIGHT

Explore the many varieties of Gouda! Includes smoked, aged, 1,000-day, farmhouse, and creamy, mild reserve.

Serves 6-8



FULL OF FLAVOR CHEESE FLIGHT

Bold flavors for the bold palate. Includes blue cheese, pepper jack and three BellaVitano Cheeses.

Serves 6-8



EUROPE'S FINEST CHEESE FLIGHT

Includes Double Crème Brie, Roquefort Blue, Irish Cheddar and Swiss, along with dried fruit.

Serves 6-8

Boar's Head



ASSORTED SANDWICHES

Premium Meats and Cheeses stacked high on fresh croissants and rolls.

Serves 12-16



OVENGOLD® TURKEY

Delicious, freshly sliced turkey seasoned with savory spices and slow-roasted to perfection.

Serves 12-16



SWEET SLICE® HAM

Enjoy the exceptional flavor of traditional boneless smoked ham, sliced and ready to serve.

Serves 12-16



CHICKEN QUARTET

Includes Golden Classic, Hickory Smoked, EverRoast and Blazing Buffalo.

Small Serves 12-16
Large Serves 16-20



SPICY & SAVORY

Perfectly seasoned Jerk Turkey, Bold Chipotle Chicken Breast and Bold Chipotle Gouda.

Small Serves 12-16
Large Serves 16-20



CROWD PLEASER

Includes Ovengold® Turkey, Black Forest Ham, Deluxe Roast Beef, Muenster and Imported Swiss.

Small Serves 12-16
Large Serves 16-20



LIGHTER FARE

Enjoy a variety of reduced-sodium Cheeses and heart-healthy Meats.

Small Serves 12-16
Large Serves 16-20



ITALIAN

Traditional Old World favorites, including handcrafted Genoa Salami, Prosciutto Panino and more.

Serves 12-16



CLASSIC CHEESES

A variety of handcrafted Cheeses is just the right complement for our Deli Meat Party Platters.

Serves 12-16



INTERNATIONAL CHEESES

Includes Double Gloucester, Gouda, Parmigiano-Reggiano, Havarti, Canadian Cheddar and Gold Label Imported Swiss.

Serves 12-16



CLASSIC AMERICAN BY THE FOOT

Premium Meats and Cheeses, plus crisp veggies stacked high on freshly baked bread.

1 Ft. Serves 4-6



ITALIAN BY THE FOOT

Premium Italian Meats and Cheeses, plus crisp veggies on freshly baked bread.

1 Ft. Serves 4-6

Visit YourOrderOnline.com, call 1-877-894-3707 or see an Associate for details.
Selection may vary by store.



Every gathering has the potential to be outstanding. So let's raise a glass to great company, delicious food and a celebration you'll remember for years to come. From our family to yours!

