



LET'S TAKE A BREAK

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| PASTRY PLATTER | Quote |
| COOKIE PLATTER | Quote |
| FRESH FRUIT PLATTER | Quote |

AFTERNOON TEA

Assorted sandwiches, scones & pastries served with honey butter & jam

TEA SANDWICHES Pinwheels & torted sandwiches filled with tuna, egg, chicken salads & herbed cream cheese

FINGER SANDWICHES Cucumber & herbed cream cheese, Smoked ham on herbed biscuits with Garlic aioli

Coffee, herbal teas & hot cocoa extra

JUST DESSERTS

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| COOKIES | \$ 1.35 each |
| CANNOLIS MINIS 2 SMALL | \$ 1.50 |
| 1 LARGE | \$ 1.50 |
| PIE SQUARES | \$ 1.50 each |
| CUPCAKES | \$ 1.35 each |
| ECLAIRS | \$ 1.75 each |
| BROWNIES | \$ 1.50 each |
| CREAM PUFFS | \$ 1.75 each |
| RUGLACH | \$ 1.95 each |
| PETIT FOURS | \$ 9.00/lb |
| Mini eclairs, cream puffs & cupcakes available upon request | Quote |



SIGNATURE CAKES AND CONFECTIONS

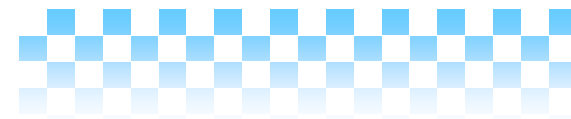
8 inch round

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| MIXED BERRY A lemon infused cake with berries torted & filled with Chantilly cream topped with berries and powdered sugar | \$25.00 each |
| RED VELVET A Southern tradition of a rich red butter cake filled & iced with cream cheese buttercream | \$ 30.00 each |
| PISTACHIO A torted butter cake filled with Chantilly cream iced with buttercream & covered with pistachios | \$ 28.00 each |
| DEATH BY CHOCOLATE A rich chocolate cake filled & iced with chocolate buttercream drenched with bittersweet ganache | \$ 35.00 each |
| APPLE CRISP & ICE CREAM Homemade apple crisp with oatmeal crumb topping & rich vanilla ice cream | \$ 4.00 per person |
| FRUIT TRIFLE Layers of rich cake, fresh fruit & rum infused Chantilly cream | \$ 3.50 per person |
| CHOCOLATE TRIFLE Layers of chocolate cake chocolate Chantilly cream & toffee bits | \$ 3.50 per person |

PIES AVAILABLE UPON REQUEST Quote

SPECIAL OCCASION CAKES Quote

- Costs include disposable china & setup
- Beverages are extra



Paul's Center Bakery & Diner

CATERING MENU



Hours
 Monday 5AM 11AM 2:30PM 5PM
 Tuesday Friday 5AM 5PM
 Saturday Sunday 5AM 1PM

75 Elm Street
Millbury MA 01527

Phone: 508-865-0055
www.paulscenterbakery.com





BREAKFAST

The Most Important Meal of the Day

HANDCUT DONUTS We handcut our donuts everyday cake, raised, jelly filled, Bismarks & Venetians **\$ 6.99 dozen**

ON THE GO PASTRY PLATTER Assorted bagels, muffins & Danish, cream cheese &/or butter **Quote**

THE WEEKLY MEETING Assorted bagels, muffins & Danish with cream cheese &/or butter, a basket of seasonal fruit or chilled fruit salad **Quote**

THE BOARD MEETING Assorted bagels, muffins & Danish, yogurts, fruit salad, granola, cream cheese & butter **Quote**

ASSORTED PASTRIES

We make our pastries daily

BAGELS We make our own New York style boiled bagels cinnamon raisin, marble, pumpernickel, garlic, raisin, cinnamon, blueberry, spinach, onion, everything, sesame, poppy, cranberry walnut & plain

HOMEMADE MUFFINS Blueberry, cranberry orange, corn, bran, chocolate chip, Cape Cod, pistachio, lemon poppy, carrot, zucchini & apple cinnamon

DANISH Raspberry, lemon, apple, nutties, cheese buns, almond & blueberry bear claws



LUNCH

All lunches served with choice of two side salads, chips & relishes

SANDWICH SAMPLER A sampler of egg, tuna, chicken salad, turkey, cheese, Italian meats & veggie served on finger rolls or wraps **\$ 8.95 per person**

THE PLATTER Assorted meats & cheeses, a basket of our freshly baked breads & rolls & condiments **\$ 8.95 Per person**

THE DELI Assorted sandwiches (turkey roast beef, corned beef, cheese, vegetarian, tuna, egg, & chicken salad) on our homemade breads garnished with lettuce & tomato. **\$ 9.95 per person**

FRENCH STIX —serves 12 Two feet long freshly baked bread with your favorite filling

#1 Egg Salad Homemade egg salad garnished with lettuce & tomato **\$ 12.00**

#2 Tuna Salad White chunk albacore tuna with lettuce & tomato **\$ 12.00**

#3 Harvest Chicken Salad chicken salad dressed with mayonnaise & spices for color add dried cranberries **\$12.00**

#4 Turkey Gobbler Lean turkey breast & mozzarella with lettuce & tomato with honey mustard and/or mayo **\$13.00**

#5 Roast Beef Roast beef & cheddar cheese with mayo & horseradish mustard, lettuce, tomato & pickles **\$14.00**

#6 The Italian Stacked Italian meats, provolone, sweet roasted peppers, mayo & mustard **\$14.00**

#7 The Vegetarian Peppers, cucumbers, avocado, alfalfa sprouts & onion & herbed cream cheese **\$12.00**



THE SALAD BAR

You build your own

SALAD SAMPLER Tuna, egg, harvest chicken salads

CHEFS SALAD Lean slices of turkey breast, ham, & cheeses, boiled eggs

COBB SALAD Chunks of grilled chicken breast, bacon, blue cheese, croutons

THE ASIAN Slices of grilled chicken breast, Chinese noodles, peanuts, Mandarin oranges with Sesame Ginger dressing

All salads served with mixed greens with cucumbers, tomatoes & onions, choice of dressings, homemade rolls & butter

Priced Per Person \$ 8.95

SIDE SALADS

In addition to Salad Bar \$2.50 extra per person

RED BLISS Red bliss potatoes with carrots, scallions in a mayonnaise dressing

GREEK PASTA Bowtie pasta, scallions, peppers, olives, feta cheese & Greek dressing

MIXED GREEN SALAD Mixed greens, cucumber, tomatoes, choice of Italian, Ranch, Caesar & Balsalmic Vinaigrette

FRUIT SALAD (SEASONAL) Chunks of melons, ripe strawberries & blueberries

COLESLAW A colorful salad of purple & green cabbage, chiffonade of carrots & peppers dressed in a rice wine vinaigrette