



EDIBLES ETC
Catering & Events

Full Menu

Trusted Since 1981





Breakfast Meals

The Big Boss

Fluffy Scrambled Eggs, Hickory Smoked Bacon, Homemade O'Brien Potatoes, Fresh Fruit Tray, Assorted Mini Bakery Basket with Condiments 12.99

The Smiling Assistant

Sweetbreads with Pineapple Macadamia Spread, Fresh Fruit Tray, Fresh Fruit Yogurt Parfaits with Granola, Assorted Mini Bakery Basket with Condiments 9.49

The Early Bird

Breakfast Pinwheels (2 ea.), Fresh Fruit Salad, Assorted Mini Bakery Basket with Condiments 9.69

The Right Start

Fluffy Scrambled Eggs, Choice of Breakfast Meat, Sweetbreads with Pineapple Macadamia Spread, Fresh Fruit Tray 10.89

The Board of Directors

Our Signature Monte Cristo French Toast with Strawberries, Whipped Cream and Maple Syrup, Fluffy Scrambled Eggs, Choice of Breakfast Meat, Fresh Fruit Tray 13.99

The Brunch

Edibles Quiche (Choice of 2 types), Choice of Breakfast Meat, Assorted Muffins with Pineapple Macadamia Spread, Fresh Fruit Yogurt Parfaits with Granola 12.29

The Spread

Oven Baked Frittata with Eggs, Vegetables and Cheese, Diced Home Fries, Assorted Mini Bakery Basket with Condiments, Fresh Fruit Tray 12.29

The Nosh

Assorted Mini Bakery Basket with Condiments, Fresh Fruit Salad with Ginger Lime Dressing 5.29

The Egg Sandwich

Scrambled Eggs with a Choice of Breakfast Meat and Cheese on a Whole Wheat Roll or Croissant 6.29

The Power Bowl

Steel Cut Oatmeal and Quinoa, Berries, Golden Raisins, Brown Sugar, Almond Milk, Fresh Fruit Yogurt Parfaits with Granola 6.99

The Deluxe Bakery Basket

NY Bagels, Jumbo Danish, Assorted Muffins, Fruit Pastry Squares, Vanilla Custard Raisin Swirls, Flakey Almond Croissants, Condiments, Strawberries, Grapes, Orange Slices 4.99

Build Your Own Yogurt Parfait Bar

Prefilled Vanilla Yogurt Cups on Ice with Fresh Berries, Sliced Grapes, Granola, Walnuts, Golden Raisins and Chocolate Chips 4.99

à la Carte Breakfast

Breakfast Pinwheels

Eggs, Turkey and Swiss Cheese (2 ea.) 4.99
Eggs, Bacon and Cheddar Cheese (2 ea.) 4.99
Eggs, Fresh Spinach and Asiago Cheese (2 ea.) 4.99

Whole Wheat Hand Rolls

Southwest Eggs, Cheddar, Peppers and Onions (2 ea.) 4.99
California Egg Whites, Asparagus, Sundried Tomato and Asiago Cheese (2 ea.) 4.99

Signature Quiche

Swiss Lorraine with Bacon and Scallions 5.79
Ham or Turkey with Swiss Cheese 5.79
Zucchini, Caramelized Onion and Asiago Cheese 5.79
Broccoli with Cheddar Cheese or Asiago Florentine 5.79

Egg, Vegetable and Cheese Frittatas

Artichoke, Spinach and Asiago Cheese 5.79
Western with Peppers, Onions and Cheddar 5.79

Monte Cristo French Toast

Our Signature Monte Cristo French Toast with Strawberries, Whipped Cream and Maple Syrup 4.99

Breakfast Sides

The Bakery

Assorted Bagels with Strawberry and Veggie Cream Cheese 2.39
Sweetbreads with Pineapple Macadamia Spread 2.39
Assorted Muffins with Pineapple Macadamia Spread 2.39
Mini Bakery Basket (Bagels, Danish, Fruit Pastry Sticks, Cinnamon Rolls, Fruit Filled Turnovers and Croissants) with Preserves, Butter and Cream Cheese 2.39
Kind Bars Filled with Nuts, Grains and Spices 2.49

The Meats

Hickory Bacon Strips 2.39
Hardwood Smoked Turkey Bacon 2.39
Pork Sausage Links 2.39
Grilled Sliced Ham 2.39
Maple Chicken Sausage Patties 2.39
Vegetarian Sausage Patties 2.39

The Fruit

Fresh Fruit Yogurt Parfaits with Granola 2.39
Fresh Fruit Tray, Kebabs or Salad 2.39
Fruit Salad with Ginger Lime Dressing 2.39

The Potatoes

Diced Home Fries 2.39
Homemade O'Brien 2.39
Hash Brown Patties 2.39



LUNCH and DINNER MEALS

Cold Meals 1 - 10

Cold 1 (Everyone's Cold Favorite)

Assorted Deli Sandwiches, Fruit Kebabs, Greek Bowtie Pasta Salad, Assorted Jumbo Cookies 11.59
1/2 Wraps and 1/2 Deli Sandwiches 11.99 All Wraps 12.39

Cold 2

Grilled Chicken Spinach Salad with Bacon, Eggs, Pecans and Balsamic Vinaigrette, Assorted Rolls, Mini Croissants and Butter, Assorted Miniature Pastries 11.49

Cold 3

Thai Curried Chicken with Edamame, Soba Noodles, Water Chestnuts, Broccoli, Asian Kale Slaw, Ginger Peanut Dressing, Fresh Fruit Dessert Kebabs 12.59

Cold 4

Assorted Deli Sandwiches, Gourmet Chips, Pretzels and Popcorn, Assorted Baby Cookies 9.49

Cold 5

Assorted Artisan Sandwiches, Gourmet Chips, Pretzels and Popcorn, Ghirardelli Triple Chocolate Brownies 10.49

Cold 6

Assorted Wraps, Garden Salad with Creamy Cucumber Basil Dressing and Herb Vinaigrette, Quinoa Salad with Vegetables and Seeds, Miniature Dessert Assortment 13.49

Cold 7

Make Your Own Sandwich with Deli Meats, Cheeses, Lettuce, Tomatoes, Onions, Pickles, Freshly Baked Breads, Gourmet Chips, Creamy Cole Slaw, Assorted Baby Cookies 12.59

Cold 8

Grilled Chicken Caesar Salad with Homemade Croutons and Our Special Caesar Dressing on the Side, Fresh Fruit Salad 10.49

Cold 9

1/2 Artisan Sandwiches and 1/2 Deli Sandwiches, Potato Salad with Egg and Fresh Dill, Assorted Jumbo Cookies 11.29

Cold 10

1/2 Wraps and 1/2 Deli Sandwiches, Four Seasons Garden Fresh Salad, Tortellini Pasta Primavera, Assorted Miniature Pastries 12.89

Hot Meals 1 - 10

Hot 1 (Everyone's Hot Favorite)

Chicken Picatta, Bahama Salad with Balsamic Vinaigrette, Wild Rice Pilaf, Petite Green Beans with Carrots, Focaccia Breadsticks, Baby Chocolate Chunk Cookies with Walnuts 13.59

Hot 2

Stuffed Chicken with Fresh Spinach and Artichokes, Garden Salad, Rosemary Roasted Red Potatoes, Assorted Rolls, Mini Croissants and Butter, Miniature Dessert Assortment 14.99

Hot 3

Aloha Shoyu Chicken with Mango Salsa, Tropical Asian Salad with Sesame Ginger Dressing, Polynesian Rice, Hawaiian Rolls and Butter, Assorted Miniature Pastries 14.49

Hot 4

Tex Mex Chicken with Peppers, Onions and Queso, Southwest Caesar Salad with Crunchy Tortilla Strips, Yellow Rice with Black Beans, White Corn Chips with Salsa 12.99

Hot 5

Chicken Fillet a la Fresco, Sunshine Salad with Strawberry Vinaigrette, Warm 5-grain Bread with Fresh Herbs and Olive Oil, Miniature Dessert Assortment 13.99

Hot 6

Build Your Own Chicken Burrito Bowl with Shredded Chicken, Yellow Rice with Red Quinoa, Black Beans with Corn, Tomatoes, Cheddar, Black Olives and Cilantro Crema 10.99

Hot 7

Chipotle Pulled Pork with Pineapple Chutney, Gourmet Mac n' 5-Cheese, Creamy Cole Slaw, Sliced Hawaiian Rolls, Ghirardelli Triple Chocolate Brownies 12.99

Hot 8

Argentine Beef Tenderloin Tips, Four Seasons Garden Fresh Salad, Mashed Rustic Red Potatoes, Warm 5-grain Bread with Fresh Herbs and Olive Oil, Chocolate Macaroon with Fresh Fruit Dessert Kebabs 16.49

Hot 9

Colors of Italy Baked Penne Pasta with Meat Sauce and Sausage, Caesar Salad with Homemade Croutons and Dressing, Parmesan Herb Bread, Miniature Italian Cannoli 12.99

Hot 10

Roasted Salmon with Sundried Tomato Pesto, Four Seasons Garden Fresh Salad, Roasted Cauliflower, Assorted Rolls, Mini Croissants and Butter, Assorted Miniature Pastries 18.99



CREATE a DELI MEAL

Gourmet Wraps

On Flavored Tortillas 6.29 **Gluten Free** 7.29
 Roasted Turkey with Muenster, Sliced Avocado and Carrots
 Grilled Chicken Caesar with Artichoke Hearts
 Club Wrap with Turkey, Ham, Bacon and Swiss
 Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese
 Grilled Chicken Caprese with Basil, Mozzarella, Tomato & Balsamic
 Asian Chicken with Red Cabbage and Sriracha Mayonnaise

Vegetarian 6.29
 Sedona with Avocado, Quinoa, Hummus, Beans and Cheddar
 Veggie Caprese with Basil, Mozzarella, Tomato and Balsamic
 Mediterranean with Hummus, Spinach, Vegetables and Feta
 Vegan with Julienne Vegetables and Roasted Red Pepper Spread

Artisan Sandwiches

On Croissants, Kaisers, Ciabatta and Baguettes 6.29
 Italian with Ham, Salami, Provolone and Vegetables
 Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese
 Grilled Chicken Breast Club with Bacon, Cheddar and Swiss
 Roast Beef, Swiss, Cucumbers and Horseradish Sauce

Vegetarian 6.29
 Cobb with Avocados, Eggs, Chick Peas, Cheddar and Blue Cheese

Deli Sandwiches

On Wheat, Rye, Marble and Potato Bread 5.99
 Roasted Turkey with Muenster Cheese
 Roast Beef, Cheddar, Roasted Pepper and Herbs
 Club with Turkey, Ham, Bacon and Swiss
 Applewood Smoked Ham with Swiss
 Signature Chicken-Pecan Salad
 Signature Tuna-Walnut Salad
 Smoked Ham Salad with Sweet Pickle Relish and Swiss

Vegetarian 5.99
 Signature Egg Salad with Fresh Dill
 3-Cheese with Sliced Cucumbers, Dill and Red Onions

Entrée Salads

Sunshine Salad with Grilled Chicken
 Organic Greens, Pecans, Berries, Pineapple, Feta Cheese,
 Strawberry Vinaigrette 8.99

Grilled Chicken Caesar Salad
 Croutons, Tomatoes, Artichoke Hearts, Olives, Italian Cheeses, Our
 (No Anchovy) Caesar Dressing 7.99

Veggie Cobb Salad
 Avocados, Eggs, Chick Peas, Vegetables, Cheddar, Blue Cheese
 and Creamy Cucumber Basil Dressing 7.99

Combo Meal Pricing

Add Any 1 Side for 3.19
Combo A. Add Any 2 Sides to your Entrée for 5.29
Combo B. Add Any 3 Sides to your Entrée for 6.79
 (Pastry Shop Sides Add .65 ea.)
Additional Sides on Page 7 - All Sides 10 Portion Minimum

Savory Cold Sides

Greek Bowtie Pasta Salad
 Quinoa Salad with Vegetables and Seeds
 Potato Salad with Fresh Dill and Egg
 Cheese Tortellini Pasta Primavera
 Edibles Special Cole Slaw
 Asian Kale Slaw with Ginger Peanut Dressing
 Assorted Gourmet Chips, Pretzels or Popcorn 1.39

Cool and Crisp Side Salads

Garden - Organic Field Greens with Fresh Vegetables, Herb
 Vinaigrette and Cucumber Basil Dressing
 Bahama - Organic Greens, Oranges, Walnuts, Golden Raisins,
 Tomatoes, Sunflower Seeds and Balsamic Vinaigrette
 Sunshine - Pecans, Berries, Golden Pineapple, Feta Cheese,
 Organic Spring Mix and Strawberry Vinaigrette
 Caesar - Romaine Lettuce, Homemade Croutons, Italian Cheeses
 and Our Special (No Anchovy) Caesar Dressing

Sweets and Fresh Fruit Sides

Edibles Famous Freshly Baked "Jumbo" or "Baby" Cookies:
 Chocolate Chunk Cookies w/ Walnuts, White Chocolate Cherry,
 Oatmeal Raisin & Peanut Butter
 Assorted Miniature Pastries (4 ea.)
 Ghirardelli Triple Chocolate Brownies
 Fresh Fruit Kebabs, Fruit Tray or Salad
 Fresh Fruit and Chocolate Macaroon Kebab with Raspberry Sauce

Pastry Shop Sides

Add .65 ea.
 Edibles Miniature Dessert Assortment: Our Pastry Chef's Featured
 Selection of Petite Decadent Desserts (3 ea.)
 Miniature Assorted Cheesecake (2 ea.)
 Miniature Pastries (3 ea.) & Chocolate Dipped Strawberries (1 ea.)



Gourmet On-The-Go Bags

The Grand

Choice of Deli Sandwich 11.49
 Choice of Gourmet Wraps or Artisan Sandwiches 12.29
 Assorted Gourmet Chips, Pretzels or Popcorn
 Greek Bowtie Pasta Salad, Potato Salad or Creamy Cole Slaw
 Fresh Fruit Cup
 Freshly Baked Baby Cookie

The Classic

Choice of Deli Sandwich 10.49
 Choice of Gourmet Wraps or Artisan Sandwiches 11.29
 Assorted Gourmet Chips, Pretzels or Popcorn
 Greek Bowtie Pasta Salad, Potato Salad, Creamy Cole Slaw or
 Fresh Fruit Cup
 Freshly Baked Baby Cookie or a Crisp Fresh Apple

The Light

Choice of Deli Sandwich 9.49
 Choice of Gourmet Wraps or Artisan Sandwiches 10.29
 Assorted Gourmet Chips, Pretzels or Popcorn
 Freshly Baked Baby Cookie or Fresh Fruit Cup

Upgrade to a Jumbo Cookie Add .60 ea.
Gluten Free Wraps Available Add 1.00 ea.

Individual Lunch Bowls

Bowl 1

Balsamic Chicken with Lemon Quinoa, Chopped Romaine, Red Onion, Kalamata Olives, Grape Tomatoes, Feta Cheese, Fresh Parsley, Drizzled with Balsamic Glaze 9.89

Bowl 2

Rosemary Grilled Chicken over Wild Rice Salad, Roasted Cauliflower, Walnuts, Chick Peas, Roasted Red Pepper and Carrots 9.89

Bowl 3

Thai Curried Chicken with Edamame, Sesame Soba Noodles, Broccoli, Water Chestnuts, Asian Kale Slaw with Ginger Peanut Dressing 9.89

Bowl 4

Southwest Grilled Chicken with Cilantro Quinoa, Black Beans, Roasted Corn, Avocado, Pico de Gallo and Mexi Crema 9.89

Bowl 5

Glazed Salmon, Herbed Cous Cous with Golden Raisins, Toasted Pecans, Marinated Petite Green Beans, Asparagus and Grilled Carrots 14.89

10 ea. minimum per Bowl

Beverages

Hot Beverages

Dark Roast Coffee Carriers (Regular or Decaf) with Creamers, Sweeteners, Cool Touch Cups and Stirrers 17.89
 Hot Assorted Bigelow Tea (12 bags) with Lemons, Creamers, Sweeteners, Cool Touch Cups and Stirrers 17.89
 Gourmet Coffee Service Upgrade with Truvia, French Vanilla and Hazelnut Creamers 4.99

Individual Bottles and Cans

100% Minute Maid Apple, Mixed Berry or Fruit Punch Juices 1.79
 Silk Chocolate or Vanilla Lactose Free Almond Milk 2.59
 Dasani Bottled Water 1.59
 San Pellegrino Sparkling Water 1.79
 Coke, Diet Coke, Sprite, Sprite Zero and Barq's Root Beer 1.59
 Minute Maid Lemonade 1.59
 Fuze Sweet Lemon or Diet Iced Teas 1.59
 Steaz Organic Green, Peach or Super Fruit Iced Teas 2.59

Gallons and 1/2 Gallons

Healthy Orange Juice 10.49 / 5.99
 Freshly Brewed Iced Tea (Sweet or Unsweetened) with Sliced Lemons and Sweeteners 10.49 / 5.99
 Freshly Made Lemonade with Sliced Lemons 10.49 / 5.99
 Iced Vanilla Cafe Latte with Mocha Beans 19.99 / 10.79

Crowd Pleasers

(2 Gallon Minimum per Flavor)
 Home-Style Strawberry Mango Punch with Orange and Lemon Wheels 19.89
 Strawberry Sweet Iced Tea Punch with Fresh Strawberries and Lemon Wheels 19.89
 Citrus Spiced Punch with Orange and Apple Juice, Honey, Fresh Ginger, Lemon and Orange Wheels 18.89

Infused Spring Water

(For Events with Service Staff. 3 Gallon Minimum per Flavor)
 Strawberry, Lemon and Mint 13.49
 Strawberry Lime 13.49
 Cucumber, Citrus and Mint 13.49

Ice

Eco Friendly Refillable Ice Bucket with Serving Utensil (4 lbs) 4.19
 Ice Bag Refill Only 1.39

All Beverages with Basic Cups and Napkins



HOT ENTREES a la CARTE

Chicken Entrees

Grilled

- Sweet Mango Barbecue with Vegetables 7.49
- Lemon Garlic with Spinach, Artichokes and Asiago Cheese with a Light Sauce 7.99
- Tropical Island Spice Morsels with Pineapple 7.99

Golden Franchise and Breaded

- Lemony Picatta Sauce with Capers and Fresh Parsley 7.99
- Marsala Wine Sauce with Sliced Mushrooms 7.99
- Fricassee with Carrots, Sliced Mushrooms in a Mild Tarragon Sauce 7.99
- Parmesan Palermo with Basil Blend, Marinara and Cheese 7.99

Stuffed

- Spinach, Artichokes, Asiago in Lemon Garlic Sauce 7.99
- Smoked Ham, Asparagus and Ricotta in a White Wine Sauce 8.29
- Roasted Red Peppers, Spinach and Ricotta in Pesto Cream 7.99

Pan Seared

- Bruschetta with Fresh Mozzarella, Tomato, Basil, Provolone and Caramelized Onions 8.29
- Provençal with Asparagus and Sweet Onions in a Lemony Herbs de Provence Sauce 7.99
- a la Fresco with Herbs, Garlic, Yellow Squash, Julienne Carrots and Fresh Spinach 8.29
- Lemon Herb Kebabs on a Bed of Vegetables (2 ea.) 7.99
- Sundried Tomato Pesto Hummus with Scallions, Zucchini and Roasted Red Pepper 7.99

Beef Tenderloin Tips

- Chasseur with Tomatoes, Carrots, Onions, Artichoke Hearts and Mushrooms in a Rich Brown Sauce 9.99
- Honey Lime Sriracha with Sautéed Vegetables 9.99
- Steakhouse Kebabs on a Bed of Grilled Vegetables (2 ea.) 9.99

A Latin Flavor

- Cuban Ropa Vieja Shredded Pork Shoulder in a Savory Wine and Vegetable Sauce 7.99
- Tex Mex Fiesta with Grilled Chicken, Peppers and Onions Over a Mild Queso Sauce 7.99
- Argentine Beef Tenderloin Tips, Chimichurrie Sauce with Caramelized Onions, Peppers and Mushrooms 9.99
- Chipotle Pulled Pork, Grilled Pineapple, Red Onion and Cilantro Chutney 7.99
- Arroz con Pollo: Roasted Chicken with Arroz con Gandules (Sofrito Seasoned Rice and Pigeon Peas) 7.49

Asian and Pacific

- Aloha Shoyu Chicken in a Sweet and Spicy Soy Sauce with Onions, Scallions, Red Pepper, Fresh Mango 7.99
- Bourbon Chicken Thigh Vegetable Stir Fry 7.99
- Sesame Ginger Garlic Stir Fried Broccoli, Carrots, Green Onions, Cabbage and Beef Tenderloin Tips 9.89 Chicken 7.99

Fish and Seafood

- Lemon Dill Tilapia with Fresh Tomatoes 9.99
- Sundried Tomato Pesto Roasted Salmon 9.99
- Chili Lime Salmon and Shrimp Kebabs on a Bed of Roasted Vegetables (2 ea.) 12.99
- Glazed Salmon with Green Beans and Carrots 12.99

Pastas

- Colors of Italy: Baked Penne, Red Meat Sauce, Sausage and Italian Cheeses 7.99
- Gourmet Mac n' 5-Cheese with Chicken or Grilled Ham, Spinach, Roasted Red Pepper and Buttery Crouton Crumble Topping 7.49
- Beef Mini Meatballs, Penne, Spinach, Roasted Red Pepper in a Light Basil Sauce 7.99
- Tortellini Primavera with Chicken, Broccoli, Carrots, Onions, Tomatoes in a Garlic Parmesan Sauce 7.99
- Beef Mini Meatballs, Penne, Roasted Red Pepper Marinara and Italian Cheeses 7.99

Gluten Free Penne Pasta Available Add 1.29

Signature Rolled Lasagna

Tuscan Rolled Red Lasagna

- All with Creamy Ricotta, Herbs, Italian Cheeses and Roasted Red Pepper Marinara
- Ground Beef and Sweet Sausage 7.99
- Shredded Chicken with Herbs and Spinach 7.99
- Vegetarian with Spinach, Mushrooms, Zucchini and Eggplant 7.99

Alfredo Rolled White Lasagna

- All with Creamy Ricotta, Herbs, Italian Cheeses and White Garlic Parmesan Sauce
- Carbonara with Bacon, Basil and Julienne Yellow Squash 7.99
- Shredded Chicken with Spinach and Roasted Red Peppers 7.99
- Fresh Mozzarella, Spinach, Carrots and Onions 7.99



SIGNATURE SIDES and DESSERTS

Vegetarian and Special Diets

Vegetarian Entrees

- Grilled Eggplant Parmesan and Fresh Mozzarella 7.99
- Sesame Ginger Garlic Stir Fried Soba Noodles, Almonds, Edamame, Broccoli, Carrots, Cabbage 7.49
- Penne Pasta, Feta Cheese, Chopped Tomatoes, Chick Peas, Sautéed Baby Kale with a Light Basil Sauce 7.49
- Cheese Enchilada Casserole, Corn Tortillas Rolled with Cheddar, Black Beans, Crushed Tomatoes, Cilantro and Sour Cream 7.49
- Tomato and Asparagus Penne Pasta with Balsamic Butter 7.49

Vegan Meals

- a la Fresco Pan Seared Gardein Chix with Fresh Herbs, Garlic, Yellow Squash, Julienne Carrots and Fresh Spinach, Rosemary Roasted Potatoes and a Plated Garden Salad with Vegan Dressing and a Fresh Fruit Dessert 15.39
- Sundried Tomato Pesto Hummus Gardein Chix, Leeks and Zucchini, Roasted Sweet Potatoes, Bahama Salad with Vegan Balsamic Vinaigrette and a Fresh Fruit Dessert 15.39

Gluten Free Meals

- a la Fresco Pan Seared Chicken Breast with Fresh Herbs, Garlic, Yellow Squash, Julienne Carrots and Fresh Spinach, Rosemary Roasted Potatoes and a Plated Garden Salad with Gluten Free Dressing and a Fresh Fruit Dessert 15.39
- Sundried Tomato Pesto Hummus Chicken Breast, Leeks and Zucchini, Roasted Sweet Potatoes, Bahama Salad with Gluten Free Balsamic Vinaigrette and a Fresh Fruit Dessert 15.39

Savory Hot Sides

The Vegetables

- Oven Roasted Cauliflower Slices with a Light Parmesan Sauce
- Chef's Roasted Vegetable Medley
- Petite Green Beans with Carrots
- Broccoli with Carrots and Garlic Butter

The Potatoes

- Rosemary Roasted Red Potatoes
- Whipped or Roasted Sweet Potatoes
- Buttery Mashed Rustic Red Potatoes

The Pasta

- Penne with Fresh Vegetables in a Light Basil Sauce
- Gourmet Mac n' 5-Cheese
- Tortellini Primavera with Garlic Parmesan Sauce
- Herbed Cous Cous with Vegetables
- Penne with Roasted Red Pepper Marinara
- Sesame Soba Noodles with Vegetables

The Grains

- Quinoa, Roasted Garlic, Tomatoes and Spinach
- Arroz con Gandules (Sofrito Seasoned Rice and Pigeon Peas)
- Yellow Rice with Black Beans
- Polynesian Rice with Luau Vegetables
- Traditional or Wild Rice Pilaf

Combo Meal Pricing

Add Any 1 Side for 3.19

Combo C. Add Any 2 Sides to your Entrée for 5.29

Combo D. Add Any 3 Sides to your Entrée for 6.79

(Pastry Shop Sides Add .65 ea.)

Additional Sides on Page 4 - All Sides 10 Portion Minimum

Breads

- Warm 5-grain Bread with Fresh Herbs and Olive Oil 1.69
- Parmesan Herb Bread 1.69
- Homemade Focaccia Breadsticks 1.69
- Assorted Rolls, Mini Croissants and Butter 1.69
- Hawaiian Rolls and Butter 1.69
- Homemade White Corn Chips with Salsa 1.69
- (Choice of Bread is included with Combos C and D)

More Cool and Crisp Salads

- Asian - Radicchio, Cucumber, Sesame Seeds, Organic Spring Mix, Water Chestnuts, Mandarins and Sesame Ginger Dressing
- Caprese - Sliced Tomatoes, Fresh Mozzarella, Olive Oil, Fresh Basil, Cracked Black Pepper and Balsamic Vinegar Glaze
- Spinach - Eggs, Bacon, Toasted Pecans, Tomatoes and Sweet Balsamic Vinaigrette
- Southwest Caesar - Chopped Greens, Roasted Corn, Avocado Corn Tortilla Strips and Chipotle Caesar Dressing
- Four Seasons - Ask about Our Chef's Special Farm to Table Salads with Local Ingredients for Spring, Summer, Fall and Winter!

More Pastry Shop Sides

Add .65 ea.

Distinctive Specialty Desserts

- Assorted Dessert Shooters with Tasting Spoons, Designed Daily by Our Pastry Chef (2 ea.)
- Chocolate Dipped Strawberries with White Chocolate Lace (2 ea.)
- Miniature Italian Cannoli (1.5 ea.)

Assorted Dessert Slices

- Carrot Cake with Nuts and Pineapple
- Death By Quadruple Chocolate
- Creamy Chocolate Peanut Butter Pie
- Key Lime Pie with Graham Crust and White Chocolate
- New York Cheesecake Assortment Beautifully Garnished
- Tiramisu with Chocolate Mocha and Mascarpone



COLD HORS D'OEUVRES

Cool Sliders

On Ciabatta

Mini BLT with Herbed Cream Cheese; Italian with Ham, Salami, Provolone and Vegetables; Roast Beef, Swiss Cheese, Cucumber and Horseradish Sauce or Veggie Caprese with Fresh Mozzarella, Tomato and Balsamic Vinaigrette 65.89

On Miniature Croissants

Creamy Chicken Pecan Salad; Signature Tuna Walnut Salad; Smoked Ham & Swiss Salad or Egg Salad with Fresh Dill 69.89

On Assorted Dinner Rolls

Roasted Turkey with Muenster Cheese; Roast Beef, Cheddar, Roasted Pepper and Herbs; Club with Turkey, Ham, Bacon and Swiss or Applewood Smoked Ham with Swiss 59.89

Priced per 25 Piece min.

Pinwheel Party Sandwiches

On Flavored Flatbreads

Roasted Turkey with Muenster, Sliced Avocado and Carrots
Grilled Chicken Caprese with Basil, Mozzarella, Tomato & Balsamic
Grilled Chicken Caesar with Artichoke Hearts
Club Wrap with Turkey, Ham, Bacon and Swiss
Asian Chicken with Cabbage & Sriracha Mayonnaise
Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese
Veggie Caprese with Basil, Mozzarella, Tomato and Balsamic
Mediterranean with Hummus, Spinach, Vegetables and Feta
Julienne Vegetables and Roasted Red Pepper Spread 45.19

Priced per 24 Piece min.

Tea and Reception Sandwiches

On Wheat, White and Marble Bread

Creamy Chicken Pecan Salad; Signature Tuna Walnut Salad; Smoked Ham & Swiss Salad; Egg Salad with Fresh Dill or Cucumber Basil Cream Cheese 39.99

On Homemade Sweetbreads

Pineapple Macadamia Spread, Strawberry Cream Cheese Spread or Cinnamon Honey Butter Spread 44.99

On Mini Corn Muffins

Turkey and Cranberry Relish; Smoked Ham & Swiss Salad; Roasted Turkey, Cucumber and Sundried Tomato Pesto or Bacon, Cheddar and Green Onion Spread 44.99

Priced per 25 Piece min.

Cold Hors d'Oeuvres

Grilled Chicken Cornucopias

Sante Fe Style with Salsa and Guacamole 89.29
Mango Salsa and Cilantro Sour Cream Hand Rolls 89.29
Apple, Cheddar, Walnuts & Cranberry Chutney Cornets 89.29

Salad Shooters

Quinoa with Vegetables and Seeds 89.29
Greek Bowtie Pasta with Feta Cheese 89.29
Watermelon, Cucumber, Feta and Mint 84.79

Red Deviled Potato Bites

Edibles Potato, Egg and Fresh Dill Salad 78.79
Herbed Potato Salad Cheddar and Bacon 78.79

Tortilla Espanola

Papas Frittas, Caramelized Onion and Manchego Cheese
Topped with Roasted Tomato Sofrito 89.29
Papas Frittas with Smoked Ham added 94.79

Stuffed Medjool Dates

Goat Cheese, Almonds, Bacon on Sliced Apples 84.99
Blue Cheese, Walnuts on Sliced Pears 89.29

Salad Skewers

Antipasto with Salami, Provolone, Olive and Artichoke 78.79
Sundried Tomato Chicken, Tortellini, Carrot and Spinach 89.29
Caprese with Mozzarella, Basil, Tomatoes and Balsamic 78.79

Rolled and Sliced Canapes

Club with Turkey, Ham, Bacon, Vegetables and Herb Cream Cheese 78.79
Turkey, Muenster, Vegetables and Avocado Cream Cheese 78.79

Signature Gourmet Pastry Cups

Lemony Herb Ricotta and Chevre with Fresh Vegetables 78.79
Blue Cheese, Walnuts, Roasted Garlic and Spinach 89.29
Guacamole, Bean Spread, Cheddar, Tomatoes, Olives 84.99

Cocktail Crostini

Roasted Chicken, Lemon Ricotta and Apricot Marmalade 78.79
Creamy Garlic Shrimp with Parmesan 99.79
Roast Beef with Blue Cheese and Red Onion Compote 99.79

Cucumber Chillers

Chili Lime Shrimp with Cilantro Crema 94.79
Sundried Tomato Pesto, Hummus and Feta 74.79
Tomato, Red Onion, Dill and Chevre Spread 78.79

Individual Crisp Crudite Cups

Miniature Vegetable Cups with Carrots, Celery, Cucumber, Red Pepper and a Kalamata Olive. Blue Cheese Dip, Cucumber Basil Dip or Sundried Tomato Hummus 78.79

Priced per 50 Piece min. Beautifully Trayed and Garnished



HOT HORS D'OEUVRES

Hot Slider Bars

Build Your Own

- Chipotle Pulled Pork, Pineapple Cilantro Chutney, Queso Fresco and Hawaiian Rolls 84.79
- Lemon Garlic Pulled Chicken with Fresh Spinach, Artichokes, Asiago Cheese and Parker House Rolls 84.79
- Thinly Sliced Beef, Sauteed Green Peppers, Caramelized Onions, Provolone and Mini Baguettes 84.79
- Mini Meatballs, Fresh Tomatoes, Chunky Marinara, Shredded Mozzarella and Mini Italian Rolls 84.79

Priced per 25 Piece min.

Hot Dippers

Spicy Buffalo Chicken

- Oven Roasted Chicken Breast, Cheddar Cheese, Buffalo Wing Sauce, Ranch Cream Cheese, Blue Cheese and Green Onions Served with White Corn Tortilla Chips, Carrot and Celery Sticks 3 lbs. 30 Guests 49.99 (Enjoy Hot or Cold) Add Bacon 59.99

Shrimp and Crab Low Country Style

- Finely Chopped Shrimp and Crab Blended Into an Awesome Dip, Topped with Toasted Breadcrumbs, Parsley and Lemons Served with Assorted Crackers 3 lbs 30 Guests 59.99 (Enjoy Hot or Cold)

Hand Held Hot H.D.'s

Savory Puff Pastry Swirls

- Roasted Beef, Basil and Asiago Cheese 78.79
- Zesty Italian with Sausage and Provolone Cheese 78.79
- Baja with Black Beans, Corn and Manchego Cheese 78.79

Tempting Chicken Tenders

- Pecan Coated with Honey Mustard 89.29
- Lightly Seasoned with Creamy Ranch Dip 78.79
- Parmesan Crusted Tenders with Marinara Sauce 89.29

Tequenos Venezolanos

- Rich Pastry Crust Wrapped Around Queso Blanco with Salsa Rosada 78.79

Handrolls

- Pork Carnitas, Queso Fresco and Mexi Crema 89.29
- Cheese Steak with Peppers, Onions and Marinara 89.29
- Greek Spinach, Onions, Feta and Tzatziki Sauce 78.79

Baked Brie Bites

- Brie, Honey, Apple and Walnuts 78.79
- Brie, Apricot Marmalade, Dark Chocolate and Almonds 78.79

Fully Loaded, Hot Red Potatoes

- Chopped Bacon, Cheddar Cheese and Scallions 89.29
- Tavern Style Roast Beef and Provolone 89.29
- Broccoli and Cheddar Cheese 78.79

Priced per 50 Piece min. Beautifully Panned and Garnished

Hot Hors d'Oeuvres

Meat and Seafood Rondelles

- Chicken, Black Beans, Red Onion, Jalapenos, Manchego Cheese with Cilantro Crema 99.79
- Crab Cake Imperial Served with Lemon Lime Aioli 99.79
- Thai Shrimp, Coconut, Ginger, Lime with Sweet Chili Sauce 99.79
- Healthy Salmon and Quinoa with Cucumber and Basil Dip 99.79

Skewers

- Argentine Beef Tenderloin Tips, Mushrooms, Peppers with Chimichurrie Crema 89.29
- Lemony Grilled Chicken Breast, Yellow Squash, Carrot with Cucumber Basil Dip 89.29
- Beef Meatballs, Tortellini, Basil and Balsamic Glaze 84.79
- Assorted Grilled Vegetables with Chunky Blue Cheese Dip 78.79

Chicken Morsels

- Aloha Shoyu with Fresh Mango Salsa 89.29
- Lemony-Piccatta with Fresh Parsley and Capers 89.29
- Tropical Island Spice with Pineapple 84.79

All Beef Meatball Minis (100 ea.)

- Aloha Sweet and Sour with Fresh Pineapple and Cherries 78.79
- Honey Lime Sriracha with Sautéed Vegetables 78.79
- Chipotle Bar-B-Que with Corn, Red Onion and Cilantro 78.79
- Sesame Ginger with Carrots and Green Onions 78.79

Stuffed Jalapeno Poppers

- Sweet and Spicy Pineapple Macadamia Cream Cheese Wrapped in Bacon 89.29
- Crab Imperial with Remoulade Sauce 94.79
- Quinoa, Black Beans, Corn and Monterey Jack 89.29

Stuffed Mushroom Caps

- Bacon, Cheddar and Broccoli 89.29
- Low Country Shrimp and Crab 99.79
- Spinach, Artichoke and Asiago Cheese 78.79

Double Cheese Quiche Bites

- Swiss Lorraine with Bacon and Scallions 78.79
- Turkey and Swiss or Ham and Swiss 78.79
- Zucchini, Caramelized Onion and Asiago Cheese 78.79
- Asiago Florentine or Broccoli and Cheddar 78.79

Puffy Pastry Pockets

- Shredded Chicken, Asparagus, Asiago and Sun Dried Tomato Ricotta 78.79
- Ham, Sweet Peppers, Parmesan and Basil Cream Cheese 78.79
- Cranberries, Whipped Feta and Rosemary 74.79

Yucca Cups

- Roma Tomatoes, Queso Fresco, Fresh Mozzarella and Cilantro Dressing 78.79

Spring Rolls and Pot Stickers

- Asian Vegetable Spring Rolls with Ginger Peanut Sauce 89.29
- Thai Vegetable Pot Stickers with Sweet Chili Sauce (75 ea.) 78.79



Fresh Fruits

Tropical Island Fruit

Golden Pineapple Centerpiece Surrounded by Fresh Coconut in the Shell, Kiwi, Berries, Mango, Sliced Fruits and Crunchy Brown Sugar Glazed Walnuts!
Large 30 Guests 83.99

Carved Seedless Watermelon

Brimming with Fresh Fruit and Berries, Shaped like a Basket, Baby Carriage or Other Special Occasion Shapes
Large 40 Guests 99.79

Fresh Fruit Kebab Display

A Pineapple Skewered with Fresh Fruit, Vanilla Yogurt Dip
Medium 25 Kebabs 79.99
Large 40 Kebabs 99.79

Fresh Fruit

Fresh Seasonal Fruit Beautifully Displayed
Small Tray 12 Guests 41.99
Medium 25 Guests 62.99
Large 40 Guests 94.49

Fruit and Cheese Combo

Fresh Fruit with Assorted Cheeses, Chevre Spread and Crackers
Small 12 Guests 47.29
Medium 25 Guests 68.29
Large 40 Guests 99.79

Specialty Cheeses

Nutty Bacon and Cheddar Cheese Log

Cheddar Cheese, Hickory Bacon and Green Onion Spread Rolled in Chopped Pecans Served with Assorted Crackers
Small 2 lbs. 20 Guests 45.99
Medium 3 lbs. 30 Guests 55.99

Baked Brie In Pastry

Creamy Brie Decorated with Puff Pastry Leaves and Served with Seasoned Croustades
Mushrooms and Herbs 52.49
Raspberries and Walnuts 52.49

Pineapple-Macadamia Cheese Spread

Shaped as a Tropical Pineapple, Baby Bootie, Heart, Wedding Bells, Holiday Wreath and Other Shapes for More Occasions! Served with Assorted Crackers
Small 2 lbs. 20 Guests 41.99
Medium 3 lbs. 30 Guests 53.99

Cheese Trays with Crackers

Assorted Cheeses, Chevre Spread, Grapes and Crackers
Small 12 Guests 47.29
Medium 25 Guests 68.29
Large 40 Guests 99.79

Vegetable Trays

Gourmet Grilled

Bite Sized Vegetables, Seasoned with Olive Oil and Herbs then Fire Roasted and Served with Chunky Blue Cheese Dip
Small 15 Guests 28.69
Medium 30 Guests 48.29

Fresh Vegetable Kebabs

Grape Tomatoes, Cucumbers, Blanched Carrots and Other Crunchy Veggies with Sundried Tomato Hummus
Medium 25 Kebabs 69.99
Large 40 Kebabs 89.99

Victory Garden

A Refreshing, Crisp Crudite Centerpiece Served with Creamy Cucumber Basil Dip
Small 20 Guests 44.99
Medium 35 Guests 55.69
Large 65 Guests 82.99

Dips and Chips, and Such

Spinach, Artichoke and Asiago Cheese Dip

In a Bread Bowl with Bread Chunks and Assorted Crackers
Medium 3 lbs 30 Guests 48.29 Add a lb. 13.29

8-Layer Greek Vegetable Dip

Healthy Hummus, Fresh Spinach, Tomatoes, Olives, Pecans, Cucumbers, Red Onions, Dill and Feta Cheese with Whole Grain Croustades
Small 20 Guests 48.29 Medium 40 Guests 81.89

Taco Fiesta

A Mexican Delight with Layers of Guacamole, Bean Spread, Taco Dip, Olives, Tomatoes, Scallions and Cheddar Cheese with Homemade White Corn Chips
Small 20 Guests 48.29 Medium 40 Guests 81.89

Homemade White Corn Chips and Salsa

A Pint and a Pound 16.99 Add Guacamole 11.99 per pint

Marinated Olive Trio Bowls

Kalamata with Lemon, Herb Vinaigrette and Feta Cheese Black with Tomatoes, Roasted Garlic Cloves and Basil Herb Blend Green Pimento Filled Tossed with Sun Dried Tomato Pesto
Small 20 Guests 38.29

Roasted Supreme Nut Mix

Walnuts, Pecans, Almonds and Macadamias Toasted with Sea Salt and Served with Golden Raisins 10.99 lb. (2 lb. Minimum)

Bottled Condiments

Sriracha Bottle 24 oz. 4.99
Cholula Hot Sauce 5 oz. 3.19



CENTERPIECES and SUPPLIES

Gourmet Meats and Seafood

The Finest Whole Beef Tenderloin

Robustly Seasoned, Seared on the Grill & Roasted to a Perfect Medium Rare, Chilled, Sliced, Beautifully Garnished and Served with Horseradish Sauce, Freshly Baked Rolls and Croissants
20 Guests (1 Filet) 125.99 40 Guests (2 Filets) 239.99

Herb Roasted Boneless Turkey Breast

Delightfully Seasoned, Chilled and Sliced by Hand. Skillfully Decorated and Served with Orange Cranberry Relish, Fresh Dill Mayonnaise, Freshly Baked Breads and Corn Muffins
Large 40 Guests 94.49 (Approximately 6-7 lbs.)

Honey Glazed Baked Ham

Applewood Ham Baked with A Brown Sugar and Honey Glaze, Hand Sliced then TROPICALLY Displayed and Served with Honey Mustard, Freshly Baked Rolls and Ciabatta
Large 40 Guests 94.49 (Approximately 6-7 lbs.)

Antipasto Displays

Marinated Baby Fresh Mozzarella, Provolone Cheese, Olives, Gherkins, Mini Sweet Peppers and Pepperoncini Served with Focaccia Breadsticks and Your Choice of Two Meats: Cubed Roasted Turkey, Sundried Tomato Grilled Chicken, Genoa Salami or Basil Parmesan Smoked Ham
15 Guests 44.99 25 Guests 64.99 40 Guests 94.99

Shrimp Cocktail Tray with a Trio of Homemade Dips

Succulent Large Shrimp Poached in Our Own Bay Seasoned Court Bouillon, Lemons and Limes with Grated Horseradish Cocktail Sauce, Creamy Avocado Dip and Cajun Remoulade
50 Pieces 94.99 100 Pieces 184.79

Full Service Show Pieces

Tropical Island Fruit Mirror Display

Golden Pineapple Centerpiece Surrounded by Fresh Coconut in the Shell, Kiwi, Berries, Mango, Sliced Fruits and Crunchy Brown Sugar Glazed Walnuts!
Mirror 60 Guests 159.99

Fresh Fruit Cascade with Carved Fruit Bowls

Melon Bowls Filled with Fresh Fruit, Seasonal Berries, Granny Smith Apples, Navel Oranges and a Golden Pineapple Centerpiece with French Vanilla Cream Sauce. Garnished with Edible Orchids
Tiles/Mirror 80 Guests 179.99

Cheese Board

Manchego Cheese Wedge and Mango Chutney, Smoked Gouda and Grape Clusters, Pecan Crusted Chevre Log, Stilton with Honey, Aged Cheddar and Apple Slices, Gloucester with Seasoned Croustades and Seeded Flatbread
Butcher Block 50 Guests 169.99

Catering Supplies

Elegant Classicware Buffet Upgrade

For an Extra Special Event you may Upgrade your Buffet from our Everyday Paper Products to our Elegant ClassicWare which Includes a Black, White or Clear 10¼" Entrée Plate, a 7½" Dessert Plate and Clear Flatware Rolled in a White Irish Linen-Like Napkin with a Black Band or Colored Ribbon 2.79

Prestige Buffet Upgrade

Includes a Black Plastic 10¼" Entrée Plate and Dessert Plate with Clear Flatware Rolled in a White Irish Linen-Like Napkin with a Black Band or Colored Ribbon 1.69

Buffet Paper Service

For Sides and Trays, We Offer Basic Paper Service that Includes Plates, Serving Utensils, Flatware and Napkins .69

Flatware

Clear Forks, Spoons or Knives (20 ea.) 4.49
Clear Flatware in a Linen Like Napkin 1.69

Serving Utensils

Tongs, Spoons, Spatulas, Pie Servers and Stainless Knives 1.69

Classicware Plates

Elegant, Heavyweight Plates in Black, White or Clear (18 ea.)
10¼" 14.39; 7½" 10.99

Everyday Plates

Black Foam 10¼" 3 Compartment 7.39; 7" Flat 4.99
Black Plastic 10¼" Flat 9.39; 7" Flat 6.29
Clear Plastic 6" Flat 5.29 (25 ea.)

Napkins

Irish Linen-Like Soft Napkins (20 ea.) 7.99
White 3-ply Cocktail Napkins (40 ea.) 4.09

Tablecloths

Our Special "Linen-Like" Fiber Blended Cloths are Extra Soft and Durable Making Clean Up a Snap!
White Banquet Cloth (50" x 108") 8.39
White Square For Round Tables (82" x 82") 9.99
Holiday Banquet Cloth (50" x 108") 9.99

Beverage Cups

8 oz. Footed Crystal Tumbler (10 ea.) 8.39
12 oz. Crystal Tumbler (25 ea.) 9.49
16 oz. or 10 oz. Plastic Beverage Cups (50 ea.) 5.29
8 oz. Soft Coated Coffee Cup (25 ea.) 4.19

Chafing Dishes

Black Frame Chafer with a Foil Water Pan and Two Sterno 12.59
Additional Sterno 2.89 Replacement Foil Pans 4.19

Flower Vase

Our Bud Vase Includes a Flower, Greens and a Cardette with a Personalized Message 5.29



A Higher Standard

Trusted since 1981, Edibles Etc. Catering and Events gets the job done! Exceeding our Guest's expectations and making a difference in our community is not just our business it's our mission. Make no mistake, we are the name and brand Central Florida relies on to deliver "A Higher Standard".

Our Team

We have both Culinary Institute of America Graduates and Certified Executive Chefs on our team. Additionally, we have a Certified Professional Catering Executive and a Certified Culinary Educator on board. Six American Culinary Federation Gold Medals and membership in the elite American Academy of Chefs add to the accolades. Edibles Etc. also employs other professionals in the kitchen, in the office, on the road and during service. Edibles Etc.'s team members are certified by the State of Florida Department of Business Regulation for Safe Food Handling and Serve Safe Beverage Controls. Edibles Etc. is a fully licensed and insured business that encourages continuing education for our team to provide you with the most current and exciting new trends and food presentations.

Our Food

Our delicious recipes are prepared from scratch, so our food never has that "institutional" flavor. We use wholesome fresh fruits and vegetables from local sources delivered to us daily. We use only healthy oils, real butter and our products contain zero percent artificial trans-fats. Although efforts are made to avoid cross-contact of allergens, Edibles Etc. does not guarantee that cross-contact with allergens will not occur. We excel in vegetarian cuisine, providing meatless options for all of our customer's favorite recipes.

Your Order

You can place your order by phone at **407-682-FOOD (3663)**, by e-mail at ediblesetc@earthlink.net or use our convenient e-mail order form available at www.ediblesetc.net. Before placing your order, please inform us if anyone in your group has a food allergy or any other dietary need such as Gluten Free, Vegan or Vegetarian. Our Catering Specialists will then e-mail your typed invoice and confirm your order the day before your event. You can just relax!

More Information

Our delivery team is available from 6:00 a.m. to 6:00 p.m. Monday-Friday. Your order will be professionally set up and ready for your guests to enjoy. Evenings, weekends and Holidays are available for larger events. Buffet attendants, full service chefs, servers and bartenders are also available as needed. Pick-ups are available 6:00 a.m. to 4:00 p.m. Monday - Friday. Deliveries are scheduled for a 30 minute window (15 minutes for hot deliveries) at a cost of \$17.50 and up varying by zip code. When you need the extra services provided by a rental company, we can help! Our knowledgeable staff will be happy to assist you in making sure your event goes off without a hitch. Please visit our website or call our Catering Specialists now for more information.

\$100.00 minimum Food and Beverage purchase for delivery.
10 ea. minimum for all Sides, Meals, Combos and Entrees.
Entrée Salads and Gourmet On-The-Go Bags are available for fewer than 10 Guests.
Paper Service is included with all Bags, Meals, Combos and Entrees.

www.ediblesetc.net ediblesetc@earthlink.net 407-682-FOOD (3663) Fax: 407.682.5326
285 West Central Parkway Suite No. 1724 Altamonte Springs, Florida 32714

