

BREAKFAST

Muffins Galore \$30 (serves 10 – 12)
Assorted muffins served with butter and fruit preserves.

Fruit Turnovers \$30 (serves 10 – 12)
Miniature fruit turnovers, including apple and cherry.

Coffee Cake \$20 (serves 6-8)
A light morning cake with a cinnamon crumb topping.

Breakfast Assortment \$35 (serves 10 – 12)
Muffins, turnovers, danishes, and/or scones.

Breakfast Buffet \$7/serving (min 20 servings)
A variety of baked goods, fresh fruit platter, and orange juice.

BEVERAGE SERVICE

Assorted Sodas and Juices \$1.50 - \$2.00

Bubble Tea \$3.25
Freshly brewed black tea, sweetened, then blended with cream and served over tapioca bubbles.

Bubble Café Latte \$3.50
The perfect blend of rich coffee and cream poured over tapioca bubbles.

Fruit Smoothies \$3.75 - \$4.50
Choose from strawberry, strawberry/banana, raspberry, mango, or passion fruit smoothie. Tapioca bubbles available upon request.

Hot Beverage To Go \$20
Serves up to 10 cups
Choice of regular/decaffeinated coffees, or hot tea.

Hot Beverage Service \$50
\$25 per additional pot (Equipment Deposit Applicable)
Serves up to 60 cups – can keep hot up to 6 hours
Choice of regular/decaffeinated coffees, or hot tea.

Cold Beverage Service \$2 per person
20 persons minimum
Assorted sodas, juices, and bottled water.

Fresh Brewed Iced Tea or Lemonade Carafe (Equipment Deposit Applicable)
Small Carafe – serves up to 25 cups - \$30
Large Carafe – serves up to 60 cups - \$50

HOUSE SPECIALTIES

Norwegian Meatballs \$50 (serves 10 – 12)
Meatballs served in a Norwegian brown sauce. Add a side of pasta for \$10.

Cheese Tortellini \$45 (serves 12 – 15)
Tortellini baked in an herbed tomato cream sauce and topped with a blend of melted cheeses. Add roasted chicken for \$20.

Thai Peanut Noodles \$45 (serves 10-12)
Pasta, shredded vegetables and chicken tossed in a mild peanut dressing, then topped with roasted peanuts.

Lasagna \$65 (serves 12 – 15)
Freshly prepared meat, and/or vegetable lasagna served with garlic bread.

Chicken Fingers \$50 (serves 10 – 12)
All white meat chicken tenders.

Chicken Wings \$35 (serves 10 – 12)
Choice of BBQ, jerk, or buffalo marinated wings.

Quiche \$15 - \$20 (serves 4 – 6)
Choose from ham, bacon, spinach, vegetable or crab and artichoke. Miniature ham and/or vegetable quiches - \$15 per dozen.

Baked Salmon \$55 (serves 8 -10)
Salmon filet served cold on a bed of field greens with a zesty dill sauce.

Garlic Chicken \$40 (serves 8 -10)
Tender garlic rubbed chicken.

Chicken Cordon Bleu \$6 each (min 10 servings)
Crusted chicken breast stuffed with ham and cheese.

Roast Beef \$9/person (min 10 servings)
Tender rib-eye roasted in an herbed crust.

Pork Tenderloin \$7/person (min 10 servings)
Tenderloin roasted with mushrooms and leeks in a red wine broth.

Chicken Puff Pastry \$6 each (min 10 servings)
Seasoned chicken breast and cheese baked in layers of flaky pastry.

Vegetable Puff Pastry - \$5 each (min 10 servings)
Curried vegetables baked in layers of flaky pastry.

Grilled Vegetables - \$35 (serves 8-10)
Seasonal vegetables lightly seasoned and grilled.

STARTERS AND SIDE DISHES

Hot Crab Dip \$50 (serves 10 - 15)
Lump crabmeat, artichoke hearts, and a blend of cheeses. Served with crackers.

Crab Balls \$2/piece (50 piece min)
Lump crabmeat, seasoned, and lightly fried.

Shrimp Cocktail \$1.50/piece (50 piece min)

Sausage Stuffed Mushrooms \$1.25/piece (50 piece min)

Paper Wrapped Shrimp \$1.75/piece (50 piece min)
Large seasoned shrimp with a crispy skin. Served with a citrus sauce.

Chinese Wontons \$1.50/piece (50 piece min)
Fried purse-like wontons filled with ground pork and vegetables.

Seasonal Pasta Salad \$20 (serves 8-10)
Choose from sun-dried tomato, garden vegetable or pesto with pine nuts.

Seafood Pasta Salad \$45 (serves 8 – 10)
Chilled pasta blended with a medley of seafood, including shrimp and scallops.

Garden Salad \$35 (serves 8 – 10)
Crisp mixed greens tossed with tomatoes and cucumbers. Served with your choice of dressing. Add roasted chicken for \$20.

Fresh Fruit Platter \$35 (serves 8-10)
Assortment of fresh fruit, including strawberries, grapes, melons, and pineapple. Selection may vary according to seasonal availability.

Tropical Fruit Bowl \$20 (serves 8-10)
Mixed fruit salad in a light syrup.

Fresh Vegetable Platter \$30 (serves 8-10)
Garden vegetables served with our homemade ranch dipping sauce.

Cheese Platter \$40 (serves 8-10)
Assortment of cheeses served with an array of crackers. Add a wheel of brie en croute for \$10.

Hummus Dip \$25 (serves 8-10)
A favorite served with pita bread.

Spinach Dip \$25 (serves 8-10)
Served with tortilla chips

SANDWICHES

Café Sandwiches \$6 and up

Choice of turkey, ham, roast beef, egg salad, chicken salad, or tuna salad served on white or multi-grained bread. Served with chips.

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

Choice of petite turkey, ham, roast beef, egg salad, chicken salad, and/or tuna salad sandwiches served with chips.

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

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

Boxed Lunches \$11 (min 10 boxes)

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

DESSERT PLATTERS

Cookies \$40 (serves 10 – 15)

Three dozen of our assorted classic cookies.

Cookies and Brownies \$45 (serves 10 – 15)

Three dozen of our assorted classic cookies and decadent chocolate brownies.

Brownies and Bars \$45 (serves 10 – 15)

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

Pastry Platter \$60 (serves 15)

Four dozen assortment of our popular miniature pastries.

Chocolate Fondue Extraordinaire \$55 (serves 10-15)

Our special chocolate ganache in a heat and serve bowl accompanied with an assortment of favorites – including fresh fruit, cakes, pretzels, and more.

Miniature Pastries (* denotes a 2 dozen minimum)

Daily Miniature Assorted Pastries*	\$15/doz
Almond Puffs* - Vanilla or Chocolate	\$16/doz
Cannoli, Miniature Cheesecakes*	\$16/doz
Chocolate Blackbottoms*, Miniature Cupcakes*	\$16/doz
Chocolate Dipped Cannolis	\$19/doz
Chocolate Dipped Fortune Cookies*	\$ 6/doz
Chocolate Eclairs	\$13/doz
Chocolate or Strawberry Mousse Cups	\$15/doz
Cream Puffs	\$13/doz
Fresh Fruit Tarts	\$21/doz
Napoleans*	\$21/doz
Swiss Rolls	\$14/doz
Platter Design Fee	\$ 5/platter

OUR SIGNATURE CAKES

Our two-layer Genoise cake is a European-style sponge cake that is light and not too sweet. We offer a selection of flavors, fillings, and icings. We can accommodate those with special diabetic, vegan, dairy-free or non-gluten diets. All of our cakes are made from scratch daily using the freshest ingredients. Ready-to-go cakes are available. We can customize cakes and create special designs. Varieties include our southern-style buttercake topped with buttercream. Please visit our website for a complete listing with descriptions of our cakes.

<u>Cake Sizes</u>	<u>Servings</u>	<u>Classic Series</u>	<u>Specialty</u>
8 inches	Up to 8	\$16.00	starts \$20.00
10 inches	10 - 15	\$21.00	starts \$30.00
12 inches	20 - 25	\$35.00	starts \$45.00
14 inches	30 - 35	\$45.00	starts \$55.00
16 inches	40 - 50	\$60.00	starts \$75.00
18 inches	60 - 70	\$80.00	starts \$90.00
Half Tray	40 - 50	\$60.00	starts \$75.00
Full Tray	85+	\$99.00	starts \$120.00

Classic Series

Strawberry Mousse ♥ Raspberry Mousse
Bavarian ♥ Whipped Cream ♥ Fruit Cocktail

Specialty Series – Additional Surcharge

Strawberry Shortcake ♥ Tropical Pineapple ♥ Piña Colada
Raspberry Amaretto ♥ Bavarian with Fresh Fruit
Chocolate Mousse ♥ Chocolate Temptation ♥ Black Forest
Chocolate Ganache ♥ Red Velvet ♥ Chocolate Hazelnut
German Chocolate ♥ White Chocolate ♥ Chocolate Doberge
Boston Cream ♥ Dulce de Leche ♥ Tres Leches ♥ Coconut Mango
Mocha Truffle ♥ Tiramisu ♥ Cannoli Cake ♥ Mint Chocolate
Italian Rum ♥ Napoleon Cake ♥ NY Style Cheesecake
Butter Cake ♥ Poundcake ♥ Carrot ♥ Italian Nut Cake
Confetti ♥ Irish Whiskey ♥ Luscious Lemon ♥ King Cake
Raspberry or Peanut Butter Decadence ♥ Grasshopper
Buttercream ♥ Cream Cheese Icing ♥ Peanut Butter Icing
Assorted seasonal hot and cool pies
Apple-Blueberry-Cherry-Coconut-Pecan-Pumpkin
Chocolate Mousse-Lemon Meringue-Key Lime and many more

One day notice is appreciated, but not required.



Cakes by Happy Eatery

“Entertaining Made Easy”

Our dishes are made-to-order using the freshest ingredients.
We also cater to those with diabetic, vegan, and non-gluten diets.

14200A Centreville Square, Centreville, VA 20121
(703) 988-9688 – Centreville location

9685 Liberia Ave, Unit 107, Manassas, VA 20110
(703) 530-8898 – Manassas location

Mon - Sat 9am – 8pm; Sun 10am – 5pm
Open all holidays, including Thanksgiving
Closed Christmas Day

www.CakesByHappyEatery.com

Delivery Available

**Whether entertaining for two or more,
one can satisfy their sweet tooth with our
scrumptious array of desserts, along with a
catering menu sure to be your kitchen’s best helper.**