



FIRST SLICE

PIE CAFE

CATERING

LUNCHEON

MENU

SOUP

small portions serve 15-20 \$70
large portions serve 25-30 \$130

ROASTED TOMATO

CUBAN BLACK BEAN

SPICY GRAIN

served with tortilla chips & spiced
pepitas

TURKEY CHILI

served with scallions, sour cream &
cheddar cheese

SALADS

small portions serve 15-20
large portions serve 25-30

LATIN HIP HOP SALAD

romaine lettuce, roasted cauliflower, S. \$60
scallions, grilled red onions, radishes, L. \$100
queso fresco topped with spiced + \$25
pepitas and tortilla chips, served with with
mojito dressing meat

COBB SALAD

romaine lettuce, chicken, bleu cheese, S. \$60
bacon, candied pecans, apples, L. \$110
radishes, scallions, served with
cranberry vinaigrette

HARVEST SALAD

mixed baby greens, red wine poached S. \$60
pears, grilled red onions, garbanzo L. \$110
beans, radishes, candied pecans, bleu + \$25
cheese, topped with spiced pepitas & with
served with cranberry vinaigrette meat

QUICHES

serves up to 10

BACON & SWEET ONION \$30

BROCCOLI & CHEDDAR \$30

MEDITERRANEAN \$32

spinach, mushroom, goat cheese &
sun-dried tomatoes

SPANISH CHORIZO/ MANCHEGO \$32

SANDWICHES

TUNA

tuna salad, romaine lettuce, Roma
tomatoes

CHICAGO STYLE VEGETARIAN

spinach, mushrooms, smoked Gouda,
cheddar, grilled red onions, mustard,
catsup, pickle relish

CHICKEN & BLEU CHEESE

spinach, sliced chicken breast, grilled red
onion, bleu cheese, sun-dried tomato
spread

SMOKED TURKEY & WHITE CHEDDAR

romaine lettuce, smoked turkey, white
cheddar, grilled red onion,
cranberry-cherry chutney

SMOKED HAM & CHEDDAR

smoked ham, cheddar, grilled red onion,
mustard, sun-dried tomato spread

Small	serves up to 8	\$70
Medium	serves up to 17	\$150
Large	serves up to 35	\$300

PASTRIES

\$24/ SCONES
doz. cheddar cheese & fresh parsley,
blueberry streusel, ginger mocha

\$21/ MUFFINS
doz. banana mocha, apricot bran,
blueberry, chocolate, pumpkin dream

\$21/ BISCOTTI
doz. lemon-poppyseed, mocha walnut

\$14/ MINIATURE COOKIES
doz. molasses, oatmeal cherry, sugar,
galletas de basura, lemon heart

\$14/ MINIATURE DESSERT BARS
doz. chocolate chip cookie, mocha pecan
blondie, caramelized brownie, lemon
bar



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APPETIZER MENU

MEAT

ASSORTED MEAT WOOD FIRED PIZZAS
Available flavors: sausage, pepperoni, BBQ chicken & caramelized onions or Build your own! maximum of 8 slices per pizza \$8/ pizza

ASSORTED MEAT EMPANADAS
Available flavors: organic beef picadillo, beef brisket, BBQ pork, curry chicken \$24/ doz.

CHICKEN COBB QUICHE BITES \$60/ pan

CHICKEN CURRY CUPS \$24/ doz.

COFFEE BRAISED PORK BURRITOS with roasted apple & Cuban black beans \$22/ doz.

MINT CREEK BEEF TAQUITOS with guacamole \$22/ doz.

MINI SALMON CAKES with lemon aioli \$25/ doz.

VEGETARIAN

ASSORTED VEGETARIAN WOOD FIRED PIZZA
Available flavors: margherita, vegetable, goat cheese & poached pear or Build your own! maximum of 8 slices per pizza \$7/ pizza

MINI BLACK BEAN CAKES with sour cream guacamole \$18/ doz.

KILN BAKED POLENTA with rosemary & tomato jam garnish \$16/ doz.

MINI BUTTERNUT SQUASH & PABLANO TAMALES with hot sauce \$18/ doz.

EGGPLANT & PARMESAN 'MEATBALLS' with Kinnikinnick tomato sauce \$20/ doz.

GREEK GRAIN CUCUMBER CUPS \$18/ doz.

CHEESE GOUGERES stuffed with roasted vegetable confit \$20/ doz.

RISOTTO BALLS \$22/ doz.

ASSORTED VEGETARIAN EMPANADAS
Available flavors: spinach & feta or southwestern \$22/ doz.

LOCAL STUFFED MUSHROOMS with Wisconsin spinach & feta \$25/ doz.

SIDES

small portions serve 15-20
large portions serve 25-30

BAKED BROCCOLI S. \$30
with basil butter L. \$70

CARAMELIZED GINGER CARROTS S. \$30
L. \$70

CLASSIC DEEP DISH MACARONI & CHEESE S. \$40
L. \$80

HUMMUS serves 30-40 \$40

FAJITAS comes with rice and beans
Beef S. \$160/L. \$280
Chicken S. \$180/L. \$300

TRADITIONAL MASHED POTATOES brown gravy optional S. \$30
L. \$70

ROASTED GREEN BEANS with Michigan cherries & shallot butter S. \$30
L. \$70

VESUVIO POTATOES Yukon potatoes roasted in Italian herbs & pea with butters S. \$30
L. \$70

CHEESE PLATTER serves 30-40 \$90

VEGGIE PLATTER serves 30-40 \$60



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ENTREE MENU

*Gluten free options are available upon consultation

CHICKEN

- CHICKEN VESUVIO
roasted chicken with Italian herbs & fresh peas in a white wine sauce half \$100 full \$180
- CHICKEN PARMESAN
breaded chicken breast with a lemon-caper sauce half \$120 full \$200
- CHICKEN PICATTA
lightly breaded chicken breast with a lemon-caper sauce half \$100 full \$180
- CHICKEN WINGS
minimum 3 dozen half \$30 full \$60
plain, BBQ, or buffalo

BEEF

- BRISKET
slow roasted beef brisket with French lentil sauce half \$120 full \$200
- POT ROAST
slowly roasted pot roast with sweet potatoes and garbanzo beans half \$120 full \$200
- SOUTHWEST SALISBURY STEAK
with a mushroom gravy half \$100 full \$180

PORK

- ROASTED PORK
roasted pork with fresh herbs & served with a natural au jus half \$120 full \$200
- STUFFED PORK TENDERLOIN
stuffed with vegetable confit and mozzarella cheese, baked in barbeque sauce half \$90 full \$170
- BBQ PULLED PORK
cooked with peaches & served with dinner roll half \$100 full \$180

MAC & CHEESE BAR

topping options: bacon, pulled pork, scallions, onions, broccoli, blue cheese, buffalo chicken, brussel sprouts, mushrooms, sundried tomato, feta, grilled chicken

half \$70 (select up to 4 toppings)
full \$150 (select up to 6 toppings)

SEAFOOD

- SALMON
pan seared salmon with lemon-chive sauce
- BLACKENED TILAPIA
pan seared blackened tilapia
- COCONUT SHRIMP
with a pineapple salsa

Half portions serve 15-20
Full portions serve 25-35
(all costs depend on market pricing)

PASTA

- TRADITIONAL MEAT LASAGNA
contains beef & pork sausage with a red sauce half \$50 full \$100
- BUTTERNUT SQUASH & SPINACH LASANGA
contains butternut squash, spinach, & mushrooms with a red sauce half \$40 full \$80
- SPINACH MANICOTTI
fresh pasta stuffed with spinach & ricotta, baked with marinara sauce & mozzarella half \$50 full \$100
- STUFFED SHELLS
jumbo pasta shells stuffed with herbed ricotta & topped with a creamy vodka sauce half \$50 full \$100

VEGETARIAN

- STUFFED BELL PEPPERS
bell peppers stuffed with polenta, sundried tomatoes & goat cheese
*gluten free option: Summer Harvest stuffed pepper with wild rice & polenta half \$100 full \$180
- EGGPLANT PARMESAN
breaded eggplant in a marinara sauce half \$80 full \$180
- PORTABELLA STEAKS
cooked in a balsamic vinegar reduction served with bleu cheese sauce half \$100 full \$180



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PIE MENU

FRUIT PIES

Traditional Apple	\$26	\$26 Fresh Blueberry*
Apple Streusel	\$26	\$26 Fresh Peach*
Michigan Sour Cherry	\$26	\$26 Blueberry Peach Streusel
Red Wine Poached Pear*	\$28	\$26 Strawberry Rhubarb
Balsamic Raspberry Pear	\$26	\$28 Lemon Meringue*
		\$30 Gluten Free Fruit Pies
		\$28 Vegan Fruit Pies



CREAM PIES

& OTHER CLASSIC PIES

Banana Cream*	\$26	\$24 Lemon Chess*
Blueberry Supreme	\$26	\$22 Occupie*
Chocolate Cream	\$24	\$26 Polka Dot
Chocolate Mint	\$26	\$26 Pumpkin Cheesecake*
Chocolate Peanut Butter	\$26	\$26 Tabasco Cream*
Coconut Cream*	\$26	\$30 Chocolate Pecan*
Coconut Macaroon*	\$24	\$30 Traditional Pecan*
Coffee Toffee	\$28	\$24 Pumpkin*
French Silk	\$28	\$26 Strawberry Cheesecake*
Key Lime	\$24	\$24 Sweet Potato*
Candy Cane*	\$24	\$26 Sweet Potato Praline*
Apple Pecan Cheesecake*	\$26	

* Seasonal/Special Order Pies - Please inquire about availability

