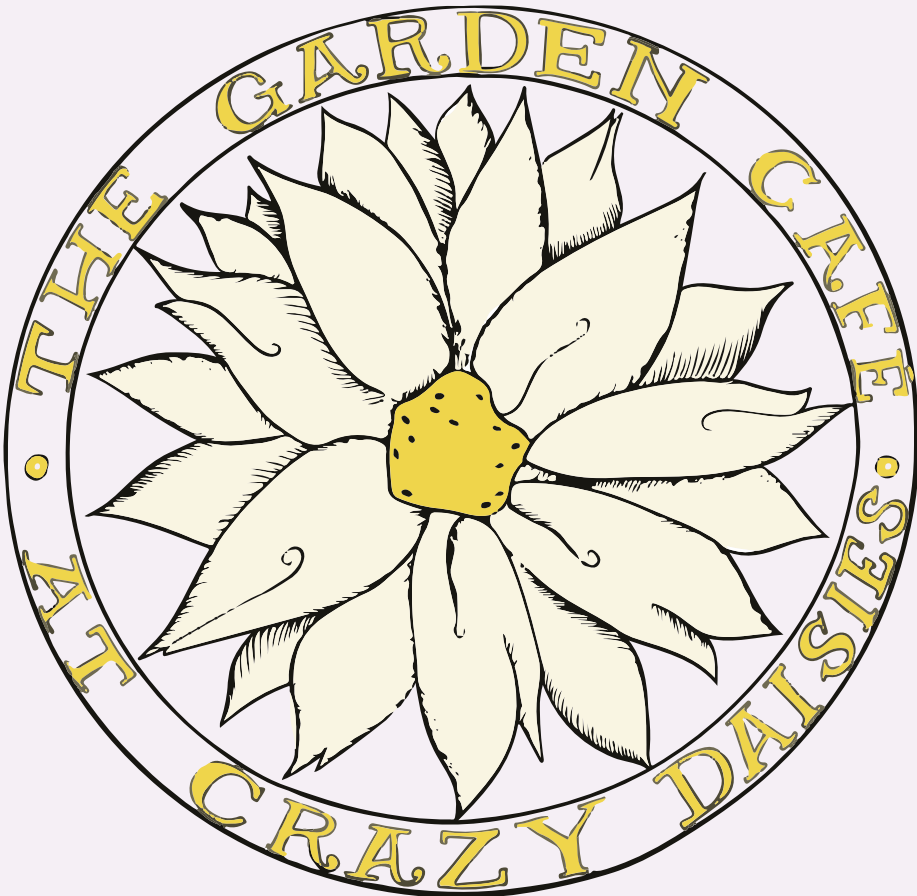


Crazy Daisies

PRIVATE EVENTS MENU

we have a \$250 non-refundable booking fee for all events.
we must have a firm headcount 7 days in advance.
each event lasts 3 hours.



APPETIZERS

CHEESE BOARD

local cheese, fruit, honey, crackers & more | \$8/person

CHARCUTERIE

local cheese, meats, honey, crackers & more | \$12/person

CHIPS & SALSA

housemade salsa and freshly fried chips | \$3.50/person

HUMMUS & VEGGIES

housemade hummus, array of fresh veggies | \$4.50/person

COCKTAIL MEATBALLS

sweet & sour, marinara or swedish | \$5/person

BAKED BRIE & APPLES

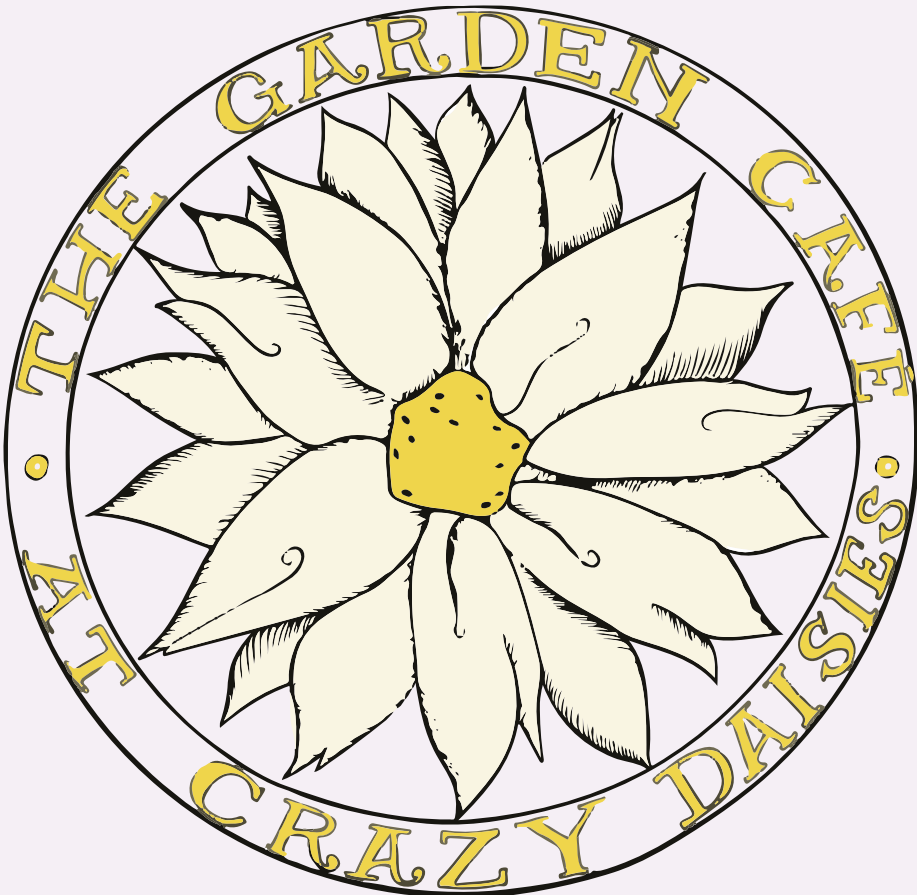
baked brie, apples, crackers, raspberry coulis | \$7/person

we do not allow any outside food. pricing subject to change based on rising costs.

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MAIN COURSE

OPTION #1

Choice of soup and sandwich, and a green salad

\$15/person

OPTION #2

Baked chicken, garlic smashed potatoes, a side of vegetables, and a green salad

\$20/person

OPTION #3

Housemade lasagna, a side of vegetables, and a green salad

\$20/person

OPTION #4

Pork tenderloin medallions w/ a maple balsamic reduction, garlic smashed potatoes, a side of vegetables, and a green salad

\$25/person

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