

Homemade Desserts

Full Size Cakes or cheesecakes	price will vary
Dessert Bars (per serving).....	\$2.15-\$3.50
Mini Desserts (per piece).....	\$1.00

Please contact us about our seasonal desserts

Beverages

Carafe of Tea or Coffee (20 cups).....	\$20.00
Choose from our wide variety of fresh roasted coffee and/or import teas.	
Beer by the bottle.....	\$3 domestics, \$4 imports
Wine by the glass.....	\$6-\$7 (depending on type)
Wine by the bottle.....	\$20-\$24
Please contact us for our current wine list	

Facility Rental Information

Flatware fee (per person).....	\$1.00
Includes all plates, silverware, glassware, and table linens.	
Room Fee.....	\$250
Includes use of entire indoor dining areas. Add rental of our outdoor patio for an additional \$250.	
Bartender Fee.....	\$150
Includes one employee dedicated to bar service for the length of the event.	

Nonrefundable deposit of \$200 and signed contract is required to reserve the date for your event.

*Please ask if you do not see something on our menu
that you would like for your event.*



Catering Menu



*Located at Pearl Plaza
208 W. Second Street #8
Muscatine, IA 52761
563-263-5043
www.ellysteaandcoffee.com*



Continental Breakfasts



- Small Continental Breakfast (per person).....\$4.50
Assorted homemade muffins & scones.
- Fruit Continental Breakfast (per person).....\$6.95
Assorted homemade muffins and scones. Seasonal fruit bowl.
- Quiche Continental Breakfast (per person).....\$9.35
Assorted homemade muffins and scones. Fresh fruit bowl and your choice of quiche.

Appetizers

- Meatballs (serves 25).....\$55.00
Choose from blue cheese or marinara sauce.
- Endive Stuffed with Cheese Filling (serves 24).....\$25.00
Fresh endive leaves filled with our delicious cheese filling.
- Mushroom Tart (serves 12).....\$25.00
Delicate pastry filled with mushroom, cheeses, and seasonings.
- Pinwheel Tray (serves 12).....\$9.00
Your choice of cranberry spirals or taco roll ups.
- Cheese & Crackers (serves 12).....\$25.00
- Baked Brie in pastry crust w/ strawberries & almond.....\$25.00
- Blue cheese cheesecake/pear onion compote.....\$36.00
- Vegetable Tray (serves 12).....\$25.00
Choose from hummus, ranch, or sundried tomato dip.



Entrees



- Fetticinni Alfredo with Vegetables (per person).....\$6.95
Add chicken.....\$1.00
- Baked Beef Ziti (per person).....\$7.95
- Chicken Breast (per person).....\$7.75
Choose from chicken cordon bleu, chicken kiev or broccoli & cheese stuffed chicken.
- Beef Stroganoff (per person).....\$7.95
- Salad Nicoise (per person).....\$7.95
Mixed greens w/ tuna, green beans, potato salad, Kalamata Olives, Cherry Tomatoes, capers, hard boiled egg, herbed Dijon Vinaigrette.

Sides & Extras

- Specialty Soups (per cup).....\$3.15
Choose from Roasted Red Pepper with Gouda, Mushroom Brie, or Lasagna.
- Spinach w/ strawberries & poppyseed dressing.....\$2.15
- Pasta Salad (per person).....\$2.15
- Lettuce Salad (per person).....\$2.15
Choose from Fresh Fruit or Mixed Vegetables.
- Caesar Salad w/ Lemon Parmesan & Croutons(per person).....\$2.15
- Potatoes (per person).....\$2.15
Choose from mashed, roasted garlic, or oven roasted parmesan.
- Bread Basket (per person).....\$1.50
A variety of breads and rolls served with butter.